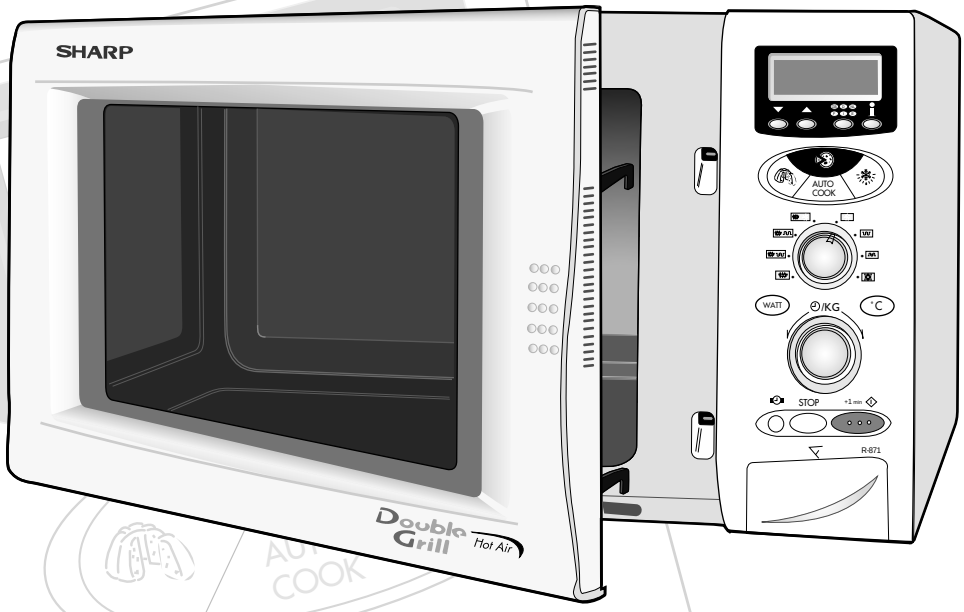
SHARP

Important



R-871
MICROWAVE OVEN WITH TOP & BOTTOM GRILLS AND CONVECTION

OPERATION MANUAL

900W (IEC 705)

ENGLISH

CONTENTS

OVEN AND ACCESSORIES 2
CONTROL PANEL 3
IMPORTANT SAFETY INSTRUCTIONS . . . . . .4 - 6
INSTALLATION 6
BEFORE OPERATION 7
SELECTING THE LANGUAGE 7
INFORMATION BUTTON 8
USING THE STOP BUTTON 8
SETTING THE CLOCK 9
MICROWAVE POWER LEVELS 9
MICROWAVE COOKING 10
HEATING WITHOUT FOOD 10
GRILL COOKING 11
CONVECTION COOKING . . . . . .12 -13
DUAL COOKING . . . . . .14 - 15
AUTOMATIC OPERATION . . . . . .16 - 17
PIZZA CHART 18
CAKE/BREAD CHART 19
AUTO COOK CHART . . . . . 19 - 21
AUTO DEFROST CHART 22
OTHER CONVENIENT FUNCTIONS . . . . . .23 - 24
CARE AND CLEANING 25
SERVICE CALL CHECK 26
SPECIFICATIONS 27
SERVICE ADDRESSES . . . . . .28 - 32

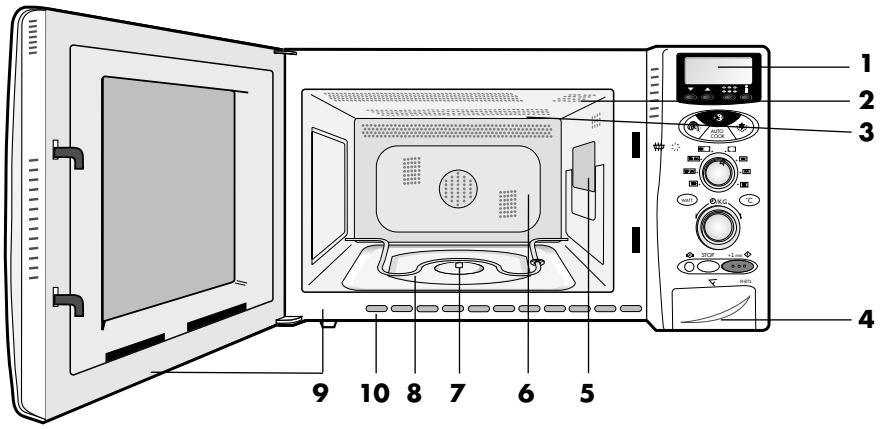
OPERATION MANUAL

This operation manual contains important information which you should read carefully before using your microwave oven.

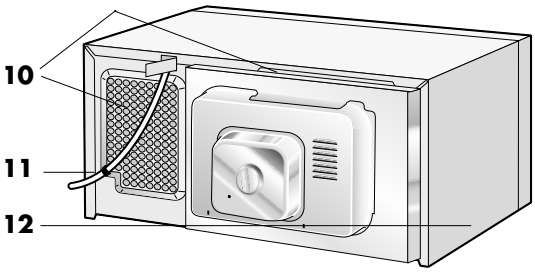
IMPORTANT: There may be a serious risk to health if this operation manual is not followed or if the oven is modified so that it operates with the door open.

ENGLISH

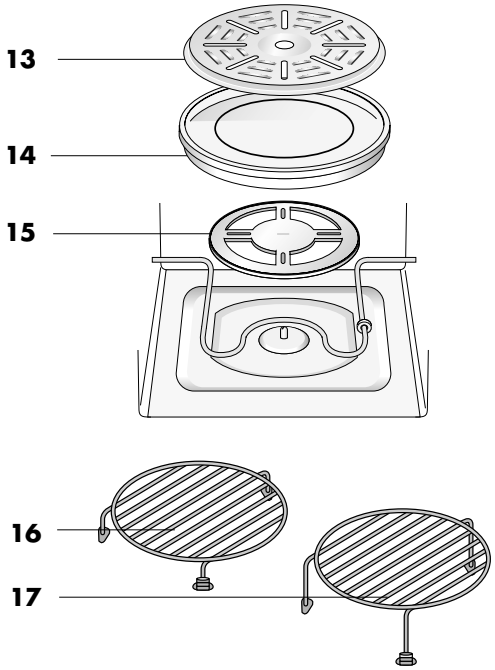
OVEN AND ACCESSORIES



1 Control panel
2 Oven lamp
3 Grill heating element (top grill)
4 Door opening button
5 Waveguide cover
6 Oven cavity
7 Turntable motor shaft
8 Grill heating element (bottom grill)
9 Door seals and sealing surfaces
10 Ventilation openings
11 Power cord
12 Outer cabinet



ACCESSORIES:
Check to make sure the following accessories are provided:
13 Splashguard **14** Turntable **15** Turntable support
16 Low rack **17** High rack
Ensure that the bottom grill is in the lowest position as shown in the diagram as it is possible to move it up and down for easy cleaning. Place the turntable support over the turntable motor shaft on the floor of the cavity. Then place the turntable on to the turntable support.
Before first using the turntable, splashguard and racks, clean with mild soapy water. Do not cut or scratch the turntable.

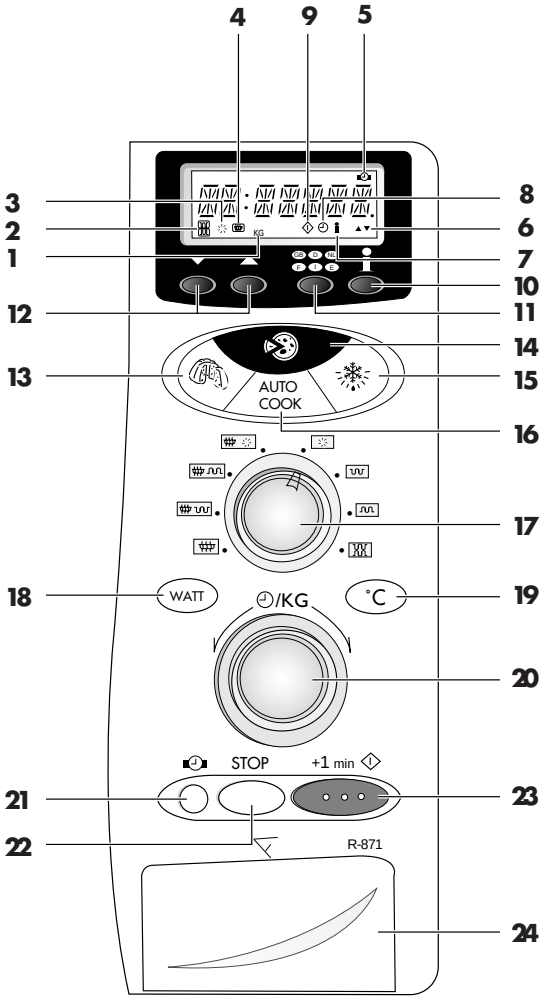


WARNING:

The accessories (e.g. turntable) will become very hot during GRILL, DUAL, CONVECTION and AUTOMATIC OPERATION (except Auto Defrost) modes. Always use thick oven gloves when removing the food or turntable from the oven to prevent burns.

NOTE: When you order accessories, please mention the following two items: part name and model name to your dealer or SHARP authorised service agent.

CONTROL PANEL



Digital display and indicators:

1 **WEIGHT** (kg) indicator
2 **TOP** and **BOTTOM GRILL** indicator
3 **CONVECTION** indicator
4 **MICROWAVE** indicator
5 **CLOCK SET** indicator
6 **LESS/MORE** indicator
7 **INFORMATION** indicator
8 **TIMER** indicator
9 **COOKING-IN PROGRESS** indicator

Operating buttons:

10 **INFORMATION** button.
11 **LANGUAGE** button.
12 **LESS/MORE** buttons.
13 **CAKE/BREAD** button.
14 **PIZZA** button.
15 **DEFROST** button.
16 **AUTO COOK** button.
17 **COOKING MODE** dial.
Rotate the dial so that indicator points to appropriate symbol:
for microwave cooking
for microwave cooking with TOP GRILL
for microwave cooking with BOTTOM GRILL
for microwave cooking with CONVECTION
for CONVECTION
for TOP GRILL
for BOTTOM GRILL
for TOP & BOTTOM GRILLS
18 **POWER LEVEL** button.
Press to change the microwave power setting.
19 **CONVECTION** button.
20 **TIME/WEIGHT** dial.
Rotate the dial to enter either the cooking/defrosting time or weight of food.
21 **CLOCK SETTING** button.
22 **STOP** button.
23 **+ 1 min ◇ /START** button.
24 **DOOR OPEN** button.

ENGLISH

IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT: PLEASE READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

To avoid the danger of fire.

The microwave oven should not be left unattended during operation. Power levels that are too high or cooking times that are too long may overheat foods resulting in a fire.

In cases where the oven is to be installed into a kitchen cabinet, the installation frame EBR-4700 (B)/(W)/(K) licensed by SHARP must be used. This is available from your dealer. Refer to the frame installation instructions or ask your dealer for the proper installation procedure. Only the use of this frame will guarantee the safety and quality of the product.

The electrical outlet must be readily accessible so that the unit can be unplugged easily in an emergency.

The AC power supply must be 230V, 50Hz, with a minimum 16A distribution line fuse, or a minimum 16A distribution circuit breaker.

It is recommended that a separate circuit serving only this appliance be provided.

Do not place the oven in areas where heat is generated. For example, close to a conventional oven.

Do not install the oven in an area of high humidity or where moisture may collect.

Do not store or use the oven outdoors.

If food being heated begins to smoke, DO NOT OPEN THE DOOR. Turn off and unplug the oven and wait until the food has stopped smoking. Opening the door while food is smoking may cause a fire.

Use only microwave-safe containers and utensils. Do not leave the oven unattended when using disposable plastic, paper or other combustible food containers.

Clean the waveguide cover, the oven cavity, the splashguard, the turntable and turntable support after use. These must be dry and free from grease. Built-up grease may overheat and begin to smoke or catch fire.

Do not place flammable materials near the oven or ventilation openings.

Do not block the ventilation openings.

Remove all metallic seals, wire twists, etc., from food and food packages.

Arcing on metallic surfaces may cause a fire.

Do not use the microwave oven to heat oil for deep frying. The temperature cannot be controlled and the oil may catch fire.

To make popcorn, use only special microwave popcorn makers.

Do not store food or any other items inside the oven.

Check the settings after you start the oven to ensure the oven is operating as desired.

See the corresponding hints in the cookery book.

To avoid the possibility of injury

Do not operate the oven if it is damaged or malfunctioning. Check the following before use.

a) The door; make sure the door closes properly and ensure it is not misaligned or warped.
b) The hinges and safety door latches; check to make sure they are not broken or loose.
c) The door seals and sealing surfaces; ensure that they have not been damaged.
d) Inside the oven cavity or on the door; make sure there are no dents.
e) The power supply cord and plug; ensure that they are not damaged.

WARNING:
It is hazardous for anyone other than a competent person to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy.

Do not operate the oven with the door open or alter the door safety latches in any way.

Do not operate the oven if there is an object between the door seals and seal and sealing surfaces.

Do not allow grease or dirt to build up on the door seals and adjacent surfaces. Follow instructions for "Care and Cleaning".

Individuals with PACEMAKERS should check with their doctor or the manufacturer of the pacemaker for precautions regarding microwave ovens.

To avoid the possibility of electric shock

Under no circumstances should you remove the outer cabinet.

Never spill or insert any objects into the door lock openings or ventilation openings. In the event of a

spill, turn off and unplug the oven immediately, and call an authorised SHARP service agent.
Do not immerse the power supply cord or plug in water or any other liquid.
Do not let the power supply cord hang over the edge of a table or work surface.
Keep the power supply cord away from heated surfaces.
Do not attempt to replace the oven lamp yourself or allow anyone who is not an electrician authorised by SHARP to do so. If the oven lamp fails, please consult your dealer or an authorised SHARP service agent.
If the power supply cord of this appliance is damaged, it must be replaced by the manufacturer or their service agent or a similarly qualified person in order to avoid a hazard.

To avoid the possibility of explosion and sudden boiling

Never use sealed containers. Remove seals and lids before use. Sealed containers can explode due to a build up of pressure even after the oven has been turned off.

Take care when microwaving liquids. Use a wide-mouthed container to allow bubbles to escape.

Never heat liquids in narrow-necked containers such as baby bottles, as this may result in the contents erupting from the container when heated and cause burns.

To prevent sudden eruption of boiling liquid and possible scalding:

1. Stir liquid prior to heating/reheating.
2. It is advisable to insert a glass rod or similar utensil into the liquid whilst reheating.
3. Let liquid stand in the oven at the end of cooking time to prevent delayed eruptive boiling.

Eggs in their shells and whole hard-boiled eggs should not be heated in microwave ovens since they may explode even after the microwave heating has ended. To cook or reheat eggs which have not been scrambled or mixed, pierce the yolks and the whites, or the eggs may explode. Shell and slice hard boiled eggs before reheating them in the microwave oven.
Pierce the skin of such foods as potatoes, sausages and fruit before cooking, or they may explode.

To avoid the possibility of burns

Never touch or move the bottom grill while it is hot.
Use pot holders or oven gloves when removing food from the oven to prevent burns.
Always open containers, popcorn makers, oven cooking bags, etc., away from the face and hands to avoid steam burns.

To avoid burns, always test food temperature and stir before serving. Pay special attention to the temperature of food and drink given to babies, children or the elderly.

The temperature of the container is not a true indication of the temperature of the food or drink; always check the food temperature.
Always stand back from the oven door when opening it to avoid burns from escaping steam and heat.
Slice stuffed baked foods after heating to release steam and avoid burns.

Do not touch the oven door, outer cabinet, bottom grill, ventilation openings, accessories and dishes during the grill, dual and automatic operation modes as they will become hot. Before cleaning make sure they are not hot.

To avoid misuse by children

WARNING:
Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

Do not lean or swing on the oven door. Do not play with the oven or use it as a toy.
Children should be taught all important safety instructions: use of potholders, careful removal of food coverings; paying special attention to packaging (e.g. self-heating materials) designed to make food crisp, as they may be extra hot.

Other warnings:

Do not hold up the bottom grill except for cleaning.
Never modify the oven in any way.
Do not move the oven while it is in operation.
This oven is for home food preparation only and may only be used for cooking food. It is not suitable for commercial or laboratory use.

IMPORTANT SAFETY INSTRUCTIONS

To promote trouble-free use of your oven and avoid damage.

Never operate the oven when it is empty except where recommended in the operation manual. (See 'Heating without food', page 10.) Doing so may damage the oven.

When using a browning dish or self-heating material, always place a heat-resistant insulator such as a porcelain plate under it to prevent damage to the turntable and turntable support due to heat stress. The preheating time specified in the dish's instructions must not be exceeded.

Do not use metal utensils, which reflect microwaves and may cause electrical arcing. Do not put cans in the oven.

Use only the turntable and the turntable support designed for this oven.

Do not use plastic containers for microwaving if the oven is still hot from using the **GRILL, CONVECTION, DUAL** and **AUTOMATIC OPERATION** modes, as they melt. Plastic containers must not be used during the above modes unless the container manufacturer says they are suitable.

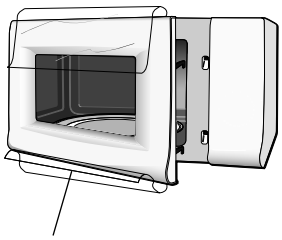
Do not place anything on the outer cabinet during operation.

NOTE:

1. If you are unsure how to connect your oven, please consult an authorised, qualified electrician.
2. Neither the manufacturer nor the dealer can accept any liability for damage to the oven or personal injury resulting from failure to observe the correct electrical connection procedure.
3. Water vapour or drops may occasionally form on the oven walls or around the door seals and sealing surfaces. This is a normal occurrence and is not an indication of microwave leakage or a malfunction.

INSTALLATION

1. Remove all packing materials from the inside of the oven cavity. Discard the loose polythene sheet from between the door and cavity. Remove the feature sticker, if attached, from the outside of the door.

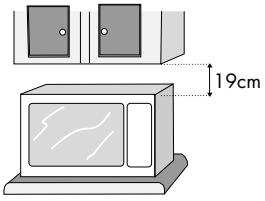


Remove this film.

2. Check the oven carefully for any signs of damage.
3. Place the oven on a flat, level surface strong enough to support the oven's weight plus the heaviest item likely to be cooked.

4. The oven door may become hot during cooking. Place or mount the oven so that the bottom of the oven is 85 cm or more above the floor. Keep children away from the door to prevent them burning themselves.

5. Ensure there is a minimum of free space above the oven of 19cm.



6. Securely connect the plug of the oven to a standard earthed (grounded) household electrical outlet.

BEFORE OPERATION

COOKING HINTS:
The oven has an 'Information Display System' which offers you step by step instructions to easily guide you through each feature, and enable you to gain information in your desired language. The oven has an **INFORMATION** button for getting instructions for each button. Indicators will appear in the display, after pressing a button, to inform you of the next operation step.

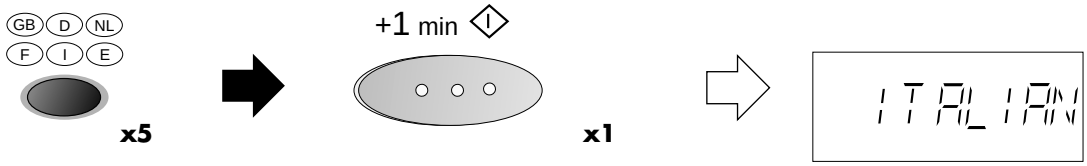
1. Plug in the oven.
   The oven display will flash "PRESS STOP" in 6 languages.
2. Press the **STOP** button.
   The oven display will flash "SELECT LANGUAGE" in 6 languages.
3. Select the language (See below).
4. Set the clock (See page 9).
5. Heat the oven without food (See page 10).

SELECTING THE LANGUAGE

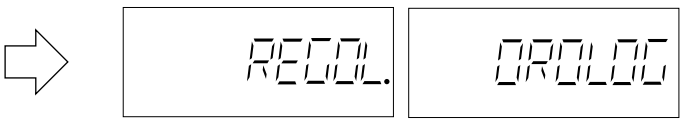
Press **LANGUAGE** button	LANGUAGE
once	ENGLISH
twice	DEUTSCH
3 times	NEDERLANDS
4 times	FRANÇAIS
5 times	ITALIAN
6 times	ESPAÑOL

The oven comes set for English. You can change the language. To change, press the **LANGUAGE** button until the desired language is displayed. Then press the **+1 min** ⏀ **/START** button.

Example:
Suppose you want to select **Italian**:



Choose desired language. Start the setting. **Check the display.**



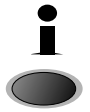
Check the display. (SET, CLOCK)

ENGLISH

INFORMATION BUTTON

Each button carries useful information. If you wish to use the information, press the **INFORMATION** button before pressing the desired function button.

EXAMPLE:
If you want information about **AUTO COOK** Roast Pork (No 5) :



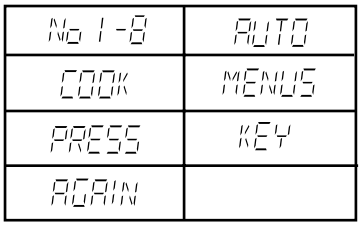
x1

Choose the **INFORMATION** function.

Check the display.

x1

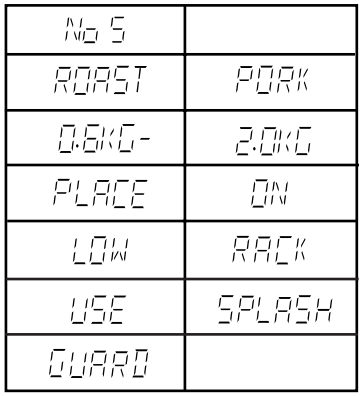
Press **AUTO COOK** button.



Check the display.

x5

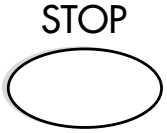
Press **AUTO COOK** 5 times to select Roast Pork.



Check the display.

NOTES:
1. The information message will be repeated twice and then the display will show the time of day, if set.
2. If you want to cancel the information, press the **STOP** button.

USING THE STOP BUTTON



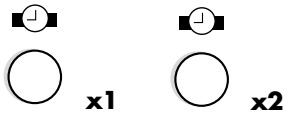
Use the **STOP** button to:

1. Erase a mistake during programming.
2. Stop the oven temporarily during cooking.
3. Cancel a programme during cooking, press the **STOP** button twice.

SETTING THE CLOCK

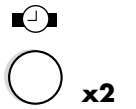
There are two setting modes: 12-hour clock and 24-hour clock.

Step 1 **Step 2**

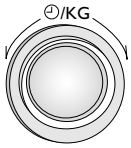


1. To set the 12-hour clock, press the **CLOCK SETTING** button once as in Step 1.
2. To set the 24-hour clock, press the **CLOCK SETTING** button twice as in Step 2 .

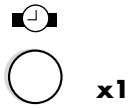
Example:
To set the 24-hour clock to 23:35.



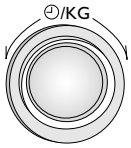
Choose the 24-hour clock by pressing the **CLOCK SETTING** button twice.



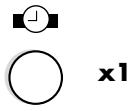
Set the hours. Rotate the **TIME/WEIGHT** dial clockwise until the correct hour is displayed.



Change from hours to minutes by pressing the **CLOCK SETTING** button once.



Set the minutes.



Start the clock.

Check the display.

NOTES:

1. You can rotate the **TIME/WEIGHT** dial clockwise or counterclockwise.
2. Press the **STOP** button if you make a mistake during programming.
3. If the oven is in cooking or minute timer mode and you wish to know the time of day, touch the **CLOCK SETTING** button. As long as your finger is touching the button, the time of day will be displayed.
4. If the electrical power supply to your microwave oven is interrupted, the display will intermittently show **PRESS STOP** after the power is reinstated. If this occurs during cooking, the programme will be erased. The time of day will also be erased.
5. When you want to reset the time of day, follow the above example again.
6. If you do not set the clock, press the **STOP** button once. [:] will appear on the display. When the operation of the oven is finished, [:] will reappear on the display instead of the time of day.

MICROWAVE POWER LEVELS

Your oven has 5 power levels. To choose the power level, follow the advice given in the cookbook section.

900 WATT = 100% output
630 WATT = 70% output
450 WATT = 50% output
270 WATT = 30% output
90 WATT = 10% output

- To set the power, touch the **POWER LEVEL** button until the desired level is displayed.
- If the **POWER LEVEL** button is touched once, 900W will be displayed. If you miss your desired level, continue touching the **POWER LEVEL** button until you reach the level again.
- **If the level is not selected, the level 900W is automatically set.**

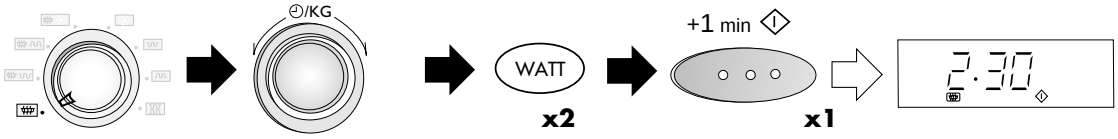
ENGLISH

MICROWAVE COOKING

Cooking time:	Increasing unit:
0-5 minutes	10 seconds
5-10 minutes	30 seconds
10-30 minutes	1 minute
30-90 minutes	5 minutes

Your oven can be programmed for up to 90 minutes. (90.00). The input unit of cooking (defrosting) time varies from 10 seconds to five minutes. It depends on the total length of the cooking (defrosting) time as shown on the table opposite:

Example:
Suppose you want to cook for 2 minutes and 30 seconds at 630W microwave power.



Select the cooking mode by rotating the dial to (Microwave).

Enter the desired cooking time by rotating the **TIME/WEIGHT** dial clockwise. (2 min. & 30 sec.)

Change the power by pressing the **POWER LEVEL** button.

Start cooking.

Check the display.

NOTES:

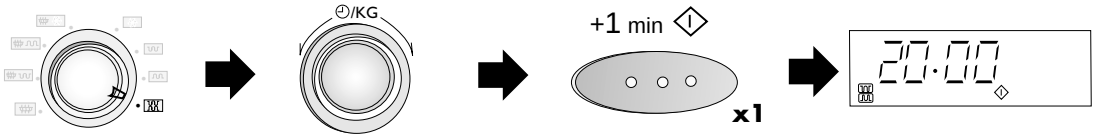
1. When the door is opened during the cooking process, the cooking time on the digital display stops automatically. The cooking time starts to count down again when the door is closed and the **+1 min /START** button is pressed.
2. If you wish to know the power level during cooking, press the **POWER LEVEL** button. As long as your finger is pressing the **POWER LEVEL** button, the power level will be displayed.
3. You can rotate the **TIME/WEIGHT** dial clockwise or counter clockwise. If you rotate the dial counterclockwise, the cooking time will decrease from 90 minutes by degrees.
4. When the operation of the oven is finished, the time of day will reappear, if set, on the display.

HEATING WITHOUT FOOD

You may detect smoke or a burning smell when using the grill(s), dual grill or convection for the first time. This is normal and not a sign that the oven is out of order.

To avoid this problem, when first using the oven, operate both top and bottom grills without food for 20 minutes.

IMPORTANT: During grill operation, to allow smoke or smells to disperse open a window or switch the kitchen ventilation on.



Select the cooking mode by rotating the dial to (Top and Bottom Grill).

Make sure there is no food in the oven. Enter the required heating time of 20 minutes.

Start heating.

Check the display.

The oven will count down. When the oven has finished heating, open the door to cool the oven cavity.

WARNING:

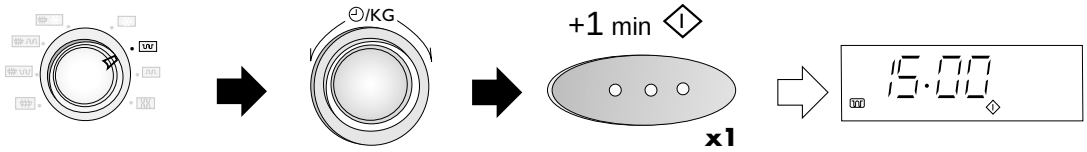
The oven door, outer cabinet and oven cavity will become hot. Take care to avoid burns when cooling the oven down.

GRILL COOKING

Your oven has 2 grill heating elements, and a combination of 3 grill cooking modes. Select the desired grill mode first by rotating the **COOKING MODE** dial as indicated below, then input the time.

COOKING MODE	GRILL HEATING ELEMENT IN USE	DISPLAY
	TOP GRILL	TOP GRILL
	BOTTOM GRILL	BOTTOM GRILL
	TOP AND BOTTOM GRILLS together	TOP AND BOTTOM GRILL

Example:
Suppose you want to cook for 15 minutes using the TOP GRILL only.



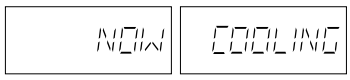
Choose TOP GRILL function by rotating the **COOKING MODE** dial to .

Enter the desired cooking time (15 min.)

Start cooking.

Check the display.

NOTE:
After cooking the oven will automatically cool and the display will show:



1. The high or low racks are recommended when grilling.
2. You may detect smoke or a burning smell when using the grill for the first time, this is normal and not a sign that the oven is out of order. Please see heating without food on the previous page.

WARNING:

The oven cavity, door, turntable, splashguard, turntable support, racks, dishes and especially the bottom heater will become very hot, use thick oven gloves when removing the food or turntable from the oven to prevent burns.

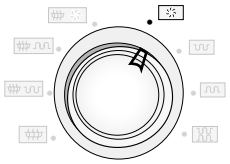
ENGLISH

CONVECTION COOKING

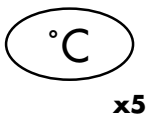
This microwave oven has 10 pre-set oven temperatures which use a combination of the top and bottom grills.

Press **CONVECTION** button	1	2	3	4	5	6	7	8	9	10
Oven Temp (°C)	250	230	220	200	180	160	130	100	70	40

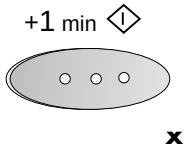
Example 1: To cook with preheating
Suppose you want to pre-heat to 180°C and cook for 20 minutes at 180°C.



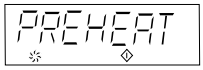
Select the cooking mode by rotating the **COOKING MODE** dial to ⁂ .



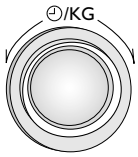
Enter the desired preheat temperature by pressing the **CONVECTION** button five times. The display will show 180°C.



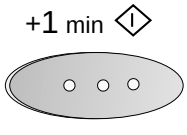
Press the **+1 min ⏀ /START** button to start pre-heating.



When the pre-heated temperature has been reached the audible signal sounds, the display will show 180°C, open the door and place the food inside the oven. Close the door.



Use the **TIME/WEIGHT** dial to input the cooking time (20mins).

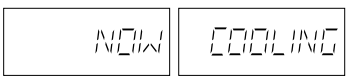


Press the **+1 min ⏀ /START** button.

Check the display.

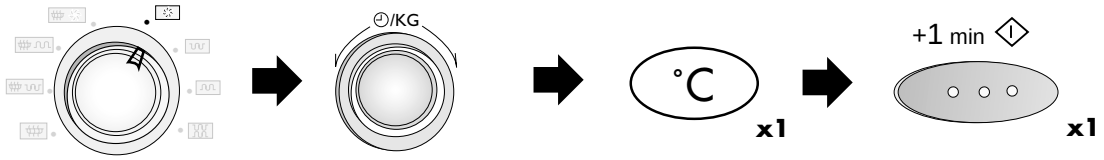
NOTES:

- After cooking the oven will automatically cool and the display will show:



- After preheating, if you want to cook at a different temperature press the **CONVECTION** button until the desired setting appears on the display. In the example above, to change the temperature you would press the **CONVECTION** button after entering the cooking time.
- When the oven reaches the programmed preheating temperature, it will automatically hold at the pre-heated temperature for 30 minutes. After 30 minutes the display will change to time of day, if set. The selected **CONVECTION** programme will be cancelled.

Example 2: To cook without preheating
Suppose you want to cook at 250°C for 20 minutes.

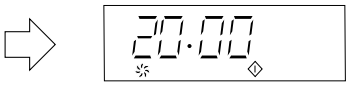


Select the cooking mode by rotating the **COOKING MODE** dial to

Use the **TIME/WEIGHT** dial to input the cooking time (20mins).

Select the desired cooking temperature. (250°C).

Press the **+1 min** **/START** button.



Check the display.

NOTES:

- After cooking the oven will automatically cool and the display will show:

- To change the convection temperature, press the **CONVECTION** button until the desired temperature appears on the display.

WARNING:

The oven cavity, door, turntable, splashguard, turntable support, racks, dishes and especially the bottom heater will become very hot, use thick oven gloves when removing the food or turntable from the oven to prevent burns.

ENGLISH

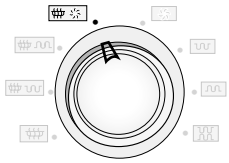
DUAL COOKING

Your oven has 3 **DUAL** cooking modes combining the heat of the grill(s) with the power of the microwave. To select the **DUAL** cooking mode rotate the **COOKING MODE** dial to the desired setting, then choose the cooking time. Generally, dual cooking time shortens the total cooking time.

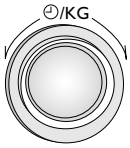
COOKING MODE	Cooking method	Microwave power
DUAL 1	Convection 250°C	270W
DUAL 2	Top Grill	270W
DUAL 3	Bottom Grill	270W

NOTES: The power settings are variable:
DUAL 1: The oven temperature can be changed from 40°C to 250°C in ten stages.
Microwave power levels can be changed from 90W - 450W in three stages.
DUAL 2 & 3: Microwave power levels can be changed from 90W - 900W in five stages.

Example 1:
Suppose you want to cook for 20 minutes using 90W microwave power and 200°C convection.



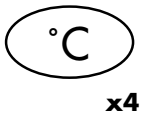
Select the cooking mode by rotating the **COOKING MODE** dial to



Enter the desired cooking time (20 minutes).

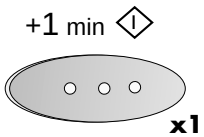
x2

Press the **POWER LEVEL** button twice.



x4

Press **CONVECTION** button four times (200°C).



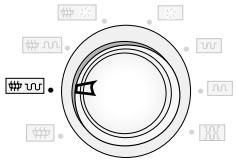
x1

Start cooking.

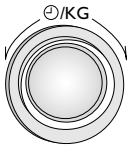
Check the display.

NOTE:
The instructions will only be displayed once.

Example 2:
Suppose you want to cook for 20 minutes using 90W microwave power and TOP GRILL.

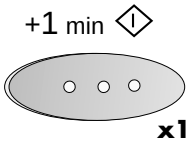


Select the cooking mode by rotating the **COOKING MODE** dial to



Enter the desired cooking time (20min.)

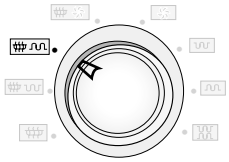
Press the **POWER LEVEL** button twice (90W).



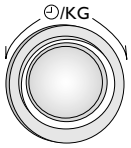
Start cooking.

Check the display.

Example 3:
Suppose you want to cook for 20 minutes using 90W microwave and BOTTOM GRILL.

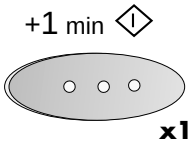


Select the cooking mode by rotating the **COOKING MODE** dial to



Enter the desired cooking time (20 min.)

Press the **POWER LEVEL** button twice (90W).



Start cooking.

Check the display.

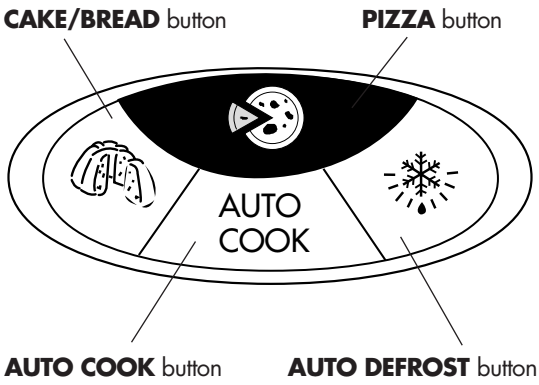
WARNING:

The oven cavity, door, turntable, splashguard, turntable support, racks, dishes and especially the bottom heater will become very hot, use thick oven gloves when removing the food or turntable from the oven to prevent burns.

ENGLISH

AUTOMATIC OPERATION

Warning:
For CAKE/BREAD, PIZZA and AUTO COOK:
The oven cavity, door, splashguard, turntable, turntable support, racks, dishes and especially the bottom grill will become very hot. Use thick oven gloves when removing food or the turntable from the oven to prevent burns.



AUTOMATIC OPERATION automatically works out the correct cooking mode and cooking time. You can choose 2 **CAKE/BREAD** menus, 3 **PIZZA** menus, 8 **AUTO COOK** menus and 2 **AUTO DEFROST** menus.

What you need to know when using this automatic function:

1. Menu can be input by pressing the **CAKE/BREAD**, **PIZZA**, **AUTO COOK** or **AUTO DEFROST** buttons until the desired menu number appears in the display.
2. The weight of the food can be input by rotating the **TIME/WEIGHT** dial until the desired weight is displayed.
- Enter the weight of the food only. Do not include the weight of the container.
- For food weighing more or less than weights/quantities given in the cooking chart, cook using manual programmes.

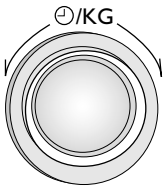
3. The programmed cooking times are average times. If you want to alter cooking times pre-programmed in the automatic operations, use the **LESS** ▼ or **MORE** ▲ button. See Page 23 for details.
- For best results, follow cooking chart instructions given in the separate cookbook.

4. To start cooking press **+ 1 min** ⏀ **/START** button.

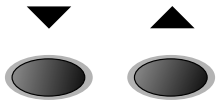
When action is required (e.g. to turn food over) the oven stops and the audible signals sound, the display shows the necessary action. To continue cooking, press the **+ 1 min** ⏀ **/START** button

The final temperature will vary according to the initial temperature. Check food is piping hot after cooking. If necessary, you can extend the cooking time and change the power level.

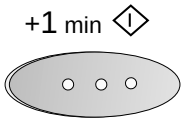
CAKE/BREAD button



TIME/WEIGHT dial



LESS/MORE buttons



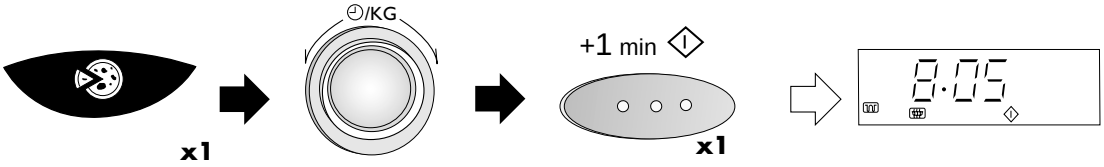
+ 1 min ⏀ **/START** button

NOTE: Please refer to the menu label for list of AUTOMATIC menus and weight ranges.

Examples when using the Automatic functions:

The **CAKE/BREAD** or **PIZZA** buttons.

Example 1: Suppose you want to cook 0.4 kg of Frozen Pizza using the **PIZZA** button.



Choose the **PIZZA** menu No. 1 and cooking information will appear and the weight indicator will flash on the display.

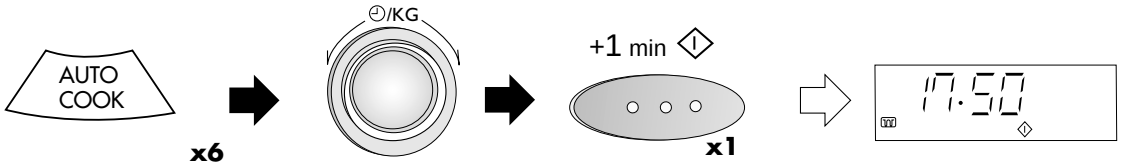
Enter the amount, 0.4 kg will appear and the cook indicator will flash on the display.

Start to cook.

Check the display.

The **AUTO COOK** button or **AUTO DEFROST** button.

Example 2: Suppose you want to cook grill skewers (kebabs) weighing 0.8 kg.



Choose the **AUTO COOK** menu No. 6 and cooking information will appear and the weight indicator will flash on the display.

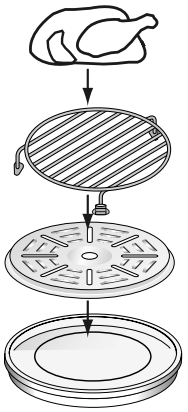
Enter the amount, 0.8 kg will appear and the cook indicator will flash on the display.

Start to cook.

Check the display.

HINT FOR AUTO COOK No. 4 AND No. 5

In order to reduce splashes of fat inside the oven, when cooking joints of meat or poultry, use the splashguard provided. Assemble as the diagram opposite.



Meat or poultry

Low rack

Splashguard

Turntable

ENGLISH

PIZZA CHART

No.1
Frozen Pizza, Quiche

x 1

Quantity: 0.15 - 0.60 kg, Pizza
0.15 - 0.50 kg , Quiche
Utensils: Direct on the turntable
Increasing unit: 50g
Initial food Temp: -18˚C, Frozen
Recommended menus:
Frozen pizzas, frozen quiches

Procedure:
- Remove the deep frozen pizza/quiche from the packaging and place on the turntable.
- For thick pizza press the **LESS** ▼ button before pressing the **PIZZA** button.
- For Quiche press the **MORE** ▲ button before pressing the **PIZZA** button.
- After cooking, place on a plate for serving.

No. 2
Chilled Pizza

x 2

Quantity: 0.10 - 0.40 kg, total weight
Utensils: Direct on the turntable
Increasing unit: 50g
Initial food Temp: 5˚C
Recommended menus: Chilled pizzas

Procedure:
- Remove the ready prepared chilled pizza from the packaging and place on the turntable.
- After cooking, place on a plate for serving.

No. 3
Fresh Pizza, Quiche

x 3

Quantity: 0.7 - 1.0 kg, Pizza
0.7 kg Quiche
Utensils: Direct on the turntable
Increasing unit: 100g
Initial food Temp: 20˚C, Room temperature
Recommended menus: Homemade pizza/quiche.

Procedure:
- Prepare the pizza/quiche according to the recipes below.
- Place directly on the turntable.
- After cooking, place on a plate for serving.

PIZZA RECIPE

Ingredients:

300 g Approx.	Ready prepared dough. (Ready mix or roll out dough)
200 g Approx.	Tinned tomatoes
	Basil, oregano, thyme, salt, pepper
150 g	Topping as desired. (eg. corn, ham, salami, pineapple)
50 g	Grated cheese

Procedure:

1. Prepare the dough according to the manufacturer's instructions. Roll out to size of turntable and place on the lightly greased turntable.

2. Drain the tomatoes and cut them into pieces. Season the tomatoes with the spices and spread on the dough. Put all other ingredients on the pizza and finally cover with the cheese.

3. Cook the pizza using the **PIZZA** button (No. 3).

QUICHE RECIPE

Ingredients:

200 g - 250 g	Puff pastry (frozen or chilled)
3	Eggs (medium)
200 g	Cream or milk
100 g	Grated cheese (Emmenthal)
50 g	Ham

Procedure:

1. Defrost the pastry and roll it out to the size of the turntable and place on.

2. Mix the eggs with the cream and the cheese together. Season with salt and pepper and pour over the pastry.

3. Sprinkle the ham over and cook using the **PIZZA** button (No. 3).

CAKE/BREAD CHART

No. 1 Cake

Quantity: 0.5 - 1.5 kg
Utensils: Cake dish, low rack
Increasing unit: 100 g
Initial food Temp: 20°C, Room temperature
Recommended menus: Carrot cake
Nut cake
Applecake with Calvados
Egg flip cake
Apple cake with cover

Procedure:
- Prepare the cake according to the SHARP Cook book.
- Let the cake stand for approximately 10 minutes after baking.

No. 2 Bread

Quantity: 0.3 - 1.5 kg,
Utensils: Low rack, baking tin
Increasing unit: 100 g
Initial food Temp: 20°C, Room temperature
Recommended menus: Three-corn-bread
Party Bread
Ready mixture for rolls

Procedure:
- Prepare the bread according to the SHARP cook book.
- After baking, place the bread on a rack and allow it to cool down.

HINT FOR CAKE/BREAD:
You can use ordinary black metal cake tins. If arcing occurs, put a saucer between the rack and tins.

AUTO COOK CHART

No. 1 French Fried Potatoes

Quantity: 0.2 - 0.4 kg
Utensils: Turntable
Increasing unit: 50 g
Initial food Temp: -18°C
Recommended menus: Thin and thick frozen French Fried Potatoes.

Procedure:
- Remove the frozen French Fried Potatoes from the package and place on the turntable.
- When cooking thick French Fries press the **MORE** ▲ button.
- After cooking remove from the turntable and serve.

No. 2 Fish Fingers/ Poultry meat pieces

Quantity: 0.2 - 0.5 kg
Utensils: Turntable
Increasing unit: 100g
Initial food Temp: -18°C
Recommended menus: Fish Fingers, Poultry meat pieces (Chicken Nuggets).

Procedure:
- Grease the turntable with 1tsp of oil.
- Remove the deep frozen fish fingers/poultry meat pieces from the packaging.
- Brush a little oil on the top side of the fish fingers/chicken pieces and place them on the turntable.
- After cooking, place on a plate for serving.

ENGLISH

AUTO COOK CHART

No. 3 Frozen Baguettes

Quantity: 0.125 - 0.5 kg (1piece =125 g)
Utensils: Turntable
Increasing unit: 125 g
Initial food Temp: -18°C
Recommended menus: Baguettes with pizza topping.

Procedure:
- Remove the baguette from the packaging and place on the turntable.
- After cooking place on a plate for serving.

No. 4 Roast Chicken

Quantity: 0.9 - 1.8 kg
Utensils: Low rack and splashguard
Increasing unit: 100 g
Initial food Temp: 5°C, chilled
Ingredients: 1kg grilled chicken
1/2 tsp salt and pepper
1 tsp paprika, sweet
2tbsp oil
Recommended menus: Grilled Chicken

Procedure:
- Mix the ingredients and spread on chicken.
- Pierce the skin of the chicken.
- Put the splashguard on the turntable.
- Place the chicken on the low rack with breast side down.
- When audible signal sounds, turn the food over.
- After cooking, let the food stand for approx. 5 minutes in the oven.

Note:
For using the splashguard, see HINT on page 17.

No. 5 Roast Pork

Quantity: 0.6 - 2.0 kg
Utensils: Low rack and splashguard
Increasing unit: 100 g
Initial food Temp: 5°C, chilled
Ingredients: 1kg rolled lean pork,
1 garlic clove crushed
2tbsp oil
1tbsp paprika, sweet
a little cumin powder
1tsp salt
Recommended menus: Rolled lean pork

Procedure:
- Lean roast pork is recommended.
- Mix all ingredients and spread them onto the pork.
- Place the pork on the low rack.
- When audible signal sounds, turn the food over.
- After cooking, let the food stand for approximately 5 minutes in the oven.

Note:
For using the splashguard, see HINT on page 17.

No. 6 Grill skewers

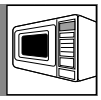
Quantity: 0.2 - 0.8 kg
Utensils: High rack
Increasing unit: 100 g
Initial food Temp: 5°C, chilled
Recommended menus: Assorted meat skewers

Procedure:
- Prepare the skewers. (You can refer to the cookery book).
- Put the skewers on the high rack.
- When audible signal sounds, turn the food over.
- After cooking place on a plate and serve.

No. 7 Gratin

Quantity: 0.5 - 1.5 kg
Utensils: Shallow oval gratin dish, low rack
Increasing unit: 100 g
Initial food Temp: 20°C room temperature
Recommended menus: Broccoli Potato Gratin with mushrooms,
Spinach gratin

Procedure:
- Prepare the gratin referring to the recipe in the cookery book.
- Place the gratin on the low rack.
- After cooking, let the food stand wrapped in aluminium foil for approx. 5 minutes.



No. 8 Gratinated Fish Fillet

Quantity: 0.6 - 1.2 kg
Utensils: Shallow, oval gratin dish, low rack
Increasing unit: 100 g
Initial food Temp: Fish 5°C
Sauce 20°C
Recommended menus: See below.

Procedure:
- Prepare referring to the recipes below.
- Place on the low rack.
- After cooking, let the food stand in aluminium foil for approx. 5 minutes.

Recipe 1
Fish Gratin Italian Style

Ingredients:

600g	Rose Fish Fillet
250g	Mozarella
4 (250g)	tomatoes
2 tbsp	anchovy butter salt and pepper
1tbsp	chopped basil juice of 1/2 lemon
2 tbsp	chopped mixed herbs
75g	grated Gouda (45% fat)

Procedure:
- Wash the fish and dry. Sprinkle with lemon juice and salt and grease with the anchovy butter.
- Place in an oval gratin dish (32 cm).
- Sprinkle the Gouda over the fish.
- Wash the tomatoes and remove the stalks. Cut into slices and place on top of the cheese.
- Season with salt, pepper and the mixed herbs.
- Drain the mozarella, cut into slices and place on the tomatoes. Sprinkle the basil on top.
- Place the gratin dish on the low rack and cook on automatic programme for Fish Gratin (No. 8).

NOTE: After cooking remove the fish from the gratin dish and stir in some sauce thickening powder. Cook again for 1-2 minutes on 900W power.

Recipe 2
Fish Gratin "Esterhazy"

Ingredients:

600g	Rose Fish Fillet
2 (250g)	leeks
1 (100g)	carrot
50g	onion
1 tbsp	butter salt and pepper nutmeg
2 tbsp	lemon juice
125g	crème fraîche
100g	grated Gouda (45% fat)

Procedure:
- Wash the leeks and divide in 2 parts from top to bottom. Cut into thin strips.
- Peel the onion and carrot and cut into thin strips.
- Put the vegetables, butter and the spices into a casserole dish and mix well. Cook for 5-6 minutes on 900W power. Stir once in-between cooking.
- In the meantime wash the fish fillet, dry and sprinkle with lemon juice and salt.
- Mix the crème fraîche into the vegetables and season again.
- Put half of the vegetables in an oval gratin dish. Place the fish on top and cover with the remaining vegetables.
- Spread the Gouda on the top and place on the low rack and cook on automatic programme for Fish Gratin (No. 8).

Recipe 3
Fish Broccoli Gratin

Ingredients:

500g	fish fillets
2tbsp	lemon juice
	salt
2 tbsp (40g)	butter
2 tbsp (40g)	flour
300ml	milk
	chopped dill, pepper
250g	frozen broccoli
100g	grated Gouda (45% fat)

Procedure
- Wash and dry the fish. Sprinkle with lemon juice and salt.
- Heat together butter and flour in a round casserole without cover for approx. 1-1½ minutes on 900W power.
- Add the milk and stir very well. Cook again without cover for 3-4 minutes on 900W power. After cooking stir again and season with dill, salt and pepper.
- Place the frozen broccoli into a casserole dish and defrost for 4-6 minutes on 900W power.
- Place the broccoli into a gratin dish (32cm) and put the fish on top. Season again.
- Pour the sauce over and finally sprinkle over the cheese.
- Place on the low rack and cook on automatic programme for Fish Gratin (No. 8).

Tip: Sprinkle some almond flakes over the Fish Gratin shortly before the end of the cooking time.

AUTO DEFROST CHART

No. 1
Easy Defrost 1, Poultry

Quantity: 0.9 - 2.0 kg
Utensils: (see note below)
Increasing unit: 100 g,
Initial food Temp: -18°C

Procedure:
- Put a plate up side down on the turntable and place the poultry on it.
- When audible signal sounds, turn over.
- When audible signal sounds, turn over again.
- After defrosting, let stand wrapped in aluminium foil for 30-90 minutes, until thoroughly defrosted.

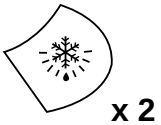
No. 1
Easy Defrost 1,
Chicken legs, Steak, Chops,
Fish fillet

Quantity: 0.2 - 1.0 kg
Utensils: (see note below)
Increasing unit: 100g
Initial food Temp: -18°C

Procedure:
- Position the food on a plate in a single layer with thinner parts to the centre. If food is frozen together, try to separate as soon as possible.
- When audible signal sounds, turn over and re-arrange.
- When audible signal sounds turn over again.
- After defrosting, let stand wrapped in aluminium foil for 10-30 minutes, until thoroughly defrosted.

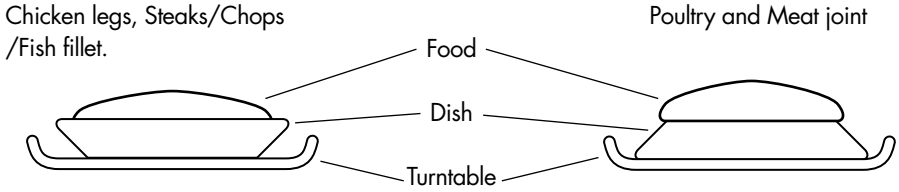
No. 2
Easy Defrost 2, Meat joint

Quantity: 0.6 - 2.0 kg
Utensils: (see note below)
Increasing unit: 100g
Initial food Temp: -18°C



Procedure:
- Put a plate upside down on the turntable and place the meat on it.
- When audible signal sounds, turn over.
- When audible signal sounds turn over again.
- After defrosting, let stand wrapped in aluminium foil for 30-90 minutes, until thoroughly defrosted.

NOTE:
1. Chicken legs, Steaks, Chops and Fish fillet should be frozen in one layer.
2. After turning over, shield the defrosted parts with small, flat pieces of aluminium foil.
3. The poultry should be cooked immediately after standing.
4. Arrange the food in the oven as shown:



1. LESS ▼ / MORE ▲ button

The **LESS** (▼) and **MORE** (▲) buttons allow you to decrease or increase programmed setting times easily, (for a less well or more well cooked result), used for automatic operation or when cooking is underway.

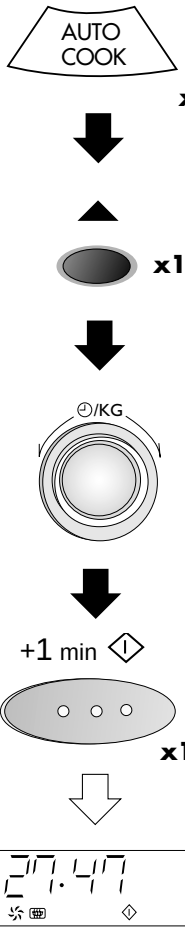
a) Changing the pre-programmed time setting:-

Example:
Suppose you want to cook 0.9 kg Roast Chicken using the **AUTO COOK** and **MORE** button.

NOTES:
To cancel **LESS** or **MORE** press the same button again.
To change **MORE** to **LESS** simply press the **LESS** button.
To change **LESS** to **MORE** simply press the **MORE** button.

b) Changing the heating time while the oven is operating:-
The cooking time can be decreased or increased in 1 minute steps each time the **LESS** ▼ and **MORE** ▲ buttons are pressed.

Example:



Choose the **AUTO COOK** menu for Roast Chicken. by pressing the **AUTO COOK** button four times.

Choose the desired result (well cooked) by pressing the **MORE** button once.

Enter the amount (0.9 kg).

Start to cook.

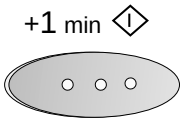
Check the display.

2. +1 min ⏀/START button.

The **+1 min ⏀/START** button allows you to operate the two following functions:

a) Direct Start: you can start to cook directly on 900W microwave power and in 1 minute steps by pressing the **+1 min ⏀/START** button.

b) Extending the cooking time: you can extend the cooking time in multiples of 1 minute, by pressing the **+1 min ⏀/START** button, during the cooking process.



+ 1 min ⏀/START button

NOTE:
To avoid children's misuse, the **+1 min ⏀/START** button can be used only within 1 minute after a preceding operation, closing the door or pressing the **STOP** button.

ENGLISH

OTHER CONVENIENT FUNCTIONS

3. TO CHECK SETTINGS WHILE THE OVEN IS OPERATING

You can check the power level and the actual oven temperatures ie: when pre-heating.

TO CHECK THE POWER LEVEL:

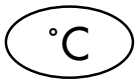
To check the microwave power level during cooking press the **POWER LEVEL** button.
The oven continues to count down, although the display shows the power level.

As long as your finger is pressing the button, the power level will be displayed.

TO CHECK THE CONVECTION TEMPERATURE:

To check the convection temperature during cooking press the **CONVECTION** button.

As long as your finger is pressing the button, the convection temperature in °C will be displayed.



CAUTION! DO NOT USE COMMERCIAL OVEN CLEANERS, ABRASIVE, HARSH CLEANERS OR SCOURING PADS ON ANY PART OF YOUR MICROWAVE OVEN.

WARNING!
After **GRILL**, **DUAL**, **CONVECTION** and **AUTOMATIC OPERATION** (except Auto Defrost) modes, the oven cavity, door, oven cabinet and accessories will become very hot. Before cleaning, make sure they are completely cool.

Oven exterior
The outside of your oven can be cleaned easily with mild soap and water. Make sure the soap is wiped off with a moist cloth, and dry the exterior with a soft towel.

Oven controls
Open the door before cleaning to de-activate the oven controls. Care should be taken when cleaning the oven control. Using a cloth dampened with water only, gently wipe the panel until it becomes clean. Avoid using excessive amounts of water. Do not use any sort of chemical or abrasive cleaner.

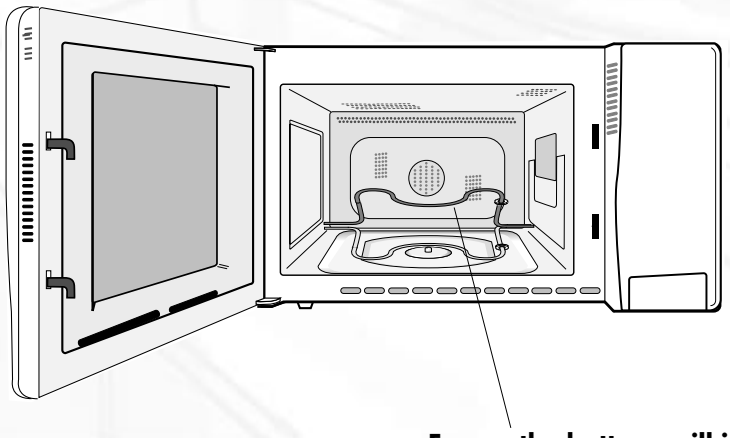
Oven Interior
1. For cleaning, wipe any splatters or spills with a soft damp cloth or sponge after each use while the oven is still warm. For heavier spills, use a mild soap and wipe several times with a damp cloth until all residues are removed.
   Do not remove the waveguide cover. You can hold the bottom grill up by hand for cleaning only. After cleaning place the bottom grill down in the lowest position, see the diagram below.
2. Make sure that mild soap or water does not penetrate the small vents in the walls which may cause damage to the oven.
3. Do not use spray type cleaners on the oven interior.
4. Heat up your oven regularly by using both heating elements, refer to "Heating without food" on page 10. Remaining food or fat splashed can cause smoke or bad smell.

Turntable and Turntable support
Remove the turntable and turntable support from the oven. Wash the turntable and turntable support in mild soapy water. Dry with a soft cloth. Both the turntable and the turntable support are dishwasher safe.

Splashguard
Wash the splashguard in mild soapy water. Dry with a soft cloth. The splash guard is dishwasher safe.

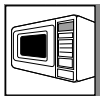
Low Rack and High Rack
These should be washed in a mild washing up liquid solution and dried. High and Low racks are dishwasher safe.

Door
To remove all trace of dirt, regularly clean both sides of the door, the door seals and adjacent parts with a soft, damp cloth.



Ensure the bottom grill is in the raised position during cleaning.

ENGLISH



SERVICE CALL CHECK

PLEASE CHECK THE FOLLOWING BEFORE CALLING FOR SERVICE.

1. Power Supply
Check the power plug is properly connected to a suitable wall outlet.
Check the line fuse/circuit breaker is functioning properly.

2. When the door is opened, does the oven lamp light? YES _____ NO _____

3. Place a cup of water (approx. 150 ml) in the oven and close the door securely.
Set the cooking mode to microwave cooking mode.
Programme the oven for one minute on 900W power and start the oven.
Does the oven lamp light? YES _____ NO _____
Does the turntable rotate? YES _____ NO _____
NOTE: The turntable turns in either direction.
Does the ventilation work? YES _____ NO _____
(Place your hand over the ventilation openings and check for air flow.)
After 1 minute does the signal sound? YES _____ NO _____
Does cooking in progress indicator go off? YES _____ NO _____
Is the water warm after the above operation? YES _____ NO _____

4. Take the cup out of the oven and close the door.
Set the **GRILL** cooking mode using the top and bottom grills for 3 minutes.
After 3 minutes do both grill heating elements become red? YES _____ NO _____

If you answer "NO" to any of the above questions, call a Service Technician appointed by SHARP and report the results of your check. See inside back cover for details of address.

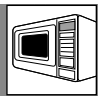
NOTES:

1. If you cook the food over the standard time with only the same cooking mode, the power of the oven will lower automatically to avoid overheating. (The microwave power level will be reduced and the grill heating elements will begin to light on and off.)

Cooking mode	**Standard time**
Microwave 100% cooking	20 min.
Grill cooking	
Top grill	30 min.
Bottom grill	45 min.
Top grill + bottom grill	Top grill - 15 min. Bottom grill - 15 min.
Dual 2 (900 watt microwave power only)	Micro - 20 min. Top grill - 15 min.
Dual 3 (900 watt microwave power only)	Micro - 20 min. Bottom grill - 15 min

2. After **GRILL** (using both heating elements), **DUAL, CONVECTION** and **AUTOMATIC OPERATION** (except **AUTO DEFROST**), the cooling fan will run and "NOW COOLING" will appear on the display. Also, when you press the **STOP** button and open the door during these cooking modes, the cooling fan will run; you may, therefore, feel air blowing from the ventilation openings.

SPECIFICATIONS



AC Line Voltage		: 230V, 50 Hz, single phase
Distribution line fuse/circuit breaker		: Minimum 16A
AC Power required:	Microwave	: 1.6kW
	Bottom Grill	: 0.85kW
	Grill	: 1.25kW
	Bottom Grill/Microwave	: 2.4kW
	Top Grill/Microwave	: 2.8kW
	Top and Bottom Grills	: 2.05kW
	Convection	: 2.05kW
	Convection/Microwave	: 2.4kW
Output power:	Microwave	: 900W (IEC 705)
	Top Grill	: 1.2kW
	Bottom Grill	: 0.8kW
	Convection	: 2.0kW
Microwave Frequency		: 2450MHz
Outside Dimensions		: 520mm (W) x 309mm (H) x 488mm (D)
Cavity Dimensions		: 349mm (W) x 207mm (H) x 357mm (D)
Oven Capacity		: 26 litres
Turntable		: ø325mm, metal
Weight		: 20kg
Oven lamp		: 25W/240 - 250V

This oven complies with the requirements of Directives 89/336/EEC and 73/23/EEC as amended by 93/68/EEC.

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE AS PART OF CONTINUOUS IMPROVEMENT

SERVICE ADDRESSES

DEUTSCHLAND

Bei einer Reklamation Ihrer SHARP Mikrowelle wenden Sie sich bitte an Ihren Fachhändler oder an eine der nachfolgend aufgeführten SHARP SERVICE Niederlassungen.

01067 Dresden, Gehado Service GmbH, Webergasse 2-4, Tel: 0351-5966-254, Fax: -5966244 / **03226 Vetschau**, Bernd Mindach, Juri-Gagarin-Str. 7-9, Tel: 035433-2125 / **04159 Leipzig**, Rudolph Franz, Elli-Voigt-Str. 1, Tel: 0341-581469, Fax: -581469
04600 Altenburg, Mechanik Altenburg, Dostoiewskistr. 17a, Tel: 03447-311102, Fax: -311248 / **06217 Merseburg**, Merseburger Haushaltsg.GmbH,Gotthardstr.23,Tel:03461-210290,Fax:-216891 / **06295 Eisleben**, Rudolf Schwarzbach, Hallesche Str. 36, Tel: 03475-3079 / **06618 Naumburg**, Hausgeräte Service, Wenzelstr. 15, Tel: 03445-2016, Fax: - 2016 / **06618 Naumburg**, Elektro Schröter, Postring 11-12, Tel: 03445-2960 / **06844 Dessau**, Dessau Elektric GmbH, Albrechtstr. 116-118, Tel: 0340-213331, Fax: - 213332
07407 Rudolfstadt, Elektro Granowski, Emil-Hartmann-Str. 2, Tel: 03672-32123 / **07545 Gera**, ESS GmbH, Amthorstr. 12, Tel: 0365-6112316, Fax: - 6112244 / **07607 Hainspitz**, Elektro Fachmarkt Herrmann&Söhne,Böllschützer Str.1,Tel:036691-53490, Fax: -53493
07973 Greiz, Elektro Riederer Haushaltsgeräte, Reichenbacher Str. 44d, Tel: 03661-3148, Fax: - 2488 / **08280 Aue**, Weichhold GmbH, Juri-Gagarin-Ring 12a, Tel: 03771-552222, Fax: - 552255 / **08523 Plauen**, Elektrotechnik Plauen, Tel: 03741-26645, Fax: - 26868 / **09126 Chemnitz**, Tele-Service GmbH, Bernsdorfer Str. 213,Tel:0371-586960, Fax:0371-55938 / **09221 Neukirchen**, Elektro Walther, Hauptstr. 74, Tel: 0371-37061 / **09246 Pleißa**, ETS Electrotechnische Großh.,Zeppelinstr.8, Tel:03722-6040,Fax:03722-604200 / **09328 Lunzenau**, Peter Welsch GmbH, Schulstr. 6, Tel: 037383-6434, Fax: - 6600 / **09376 Oelsnitz**, Oelsnitz Elektrotechnik GmbH, Bahnhofstr. 43, Tel: 037298-360, Fax: - 36102 / **10178 Berlin**, hatec Handels-Service GmbH,Dircksenstr.113-117,Tel:030-2426915,Fax:-2423924 / **12157 Berlin**, Michael Kittler, Cranachstr.2, Tel:030-8554835,Fax: 030-8554835 / **12683 Berlin**, Deubel + Höfermann, Rapsweg 53, Tel: 030-5619112, Fax: - 5619112 / **16866 Kyritz**, hatec Handels-Service GmbH, Hamburger Str. 31, Tel: 033971-4137, Fax:-4137 / **17033 Neubrandenburg**, hgs Service GmbH, Südbahnstr. 3, Tel: 0395-6360, Fax: - 41135 / **17033 Neubrandenburg**, ATV Service GmbH, Woldegker Str.12,Tel:0395-587504,Fax:-587518 / **18055 Rostock**, Hetec, Mühlendamm 5, Tel:0381-36231, Fax: 0381 - 36231
18057 Rostock, HGS Haushaltsgeräte SVC, Werftstr.18,Tel:0381-4922877, Fax:0381-4922878 / **18246 Bützow**, hgs Haushaltsgeräte Service, Gartenstr. 21, Tel/Fax: 038461-2466 / **18435 Stralsund**, RDS Haushaltsg.Service,Kedingshäger Str.78,Tel:03831-391426,Fax:-390121 / **19057 Schwerin**,hgs Haushaltsg.Service, Am Margaretenhof 14, Tel: 0385-464090,Fax:-465013 / **20357 Hamburg**, Dieter Möller, Schulterblatt 132, Tel: 040-435332, Fax: - 4302120 / **20537 Hamburg**, Deubel + Höfermann, Eiffestr. 398, Tel: 040-257227, Fax: - 2500192 / **23562 Lübeck**, Lutz H. Boenisch, Helmholtzstr. 12, Tel: 0451-51929 / **24116 Kiel**, Jürgen Skop GmbH, Eckernförder Str. 93, Tel: 0431-13038, Fax: - 13811 / **24357 Fleckeby**, Kaack Haushaltsgeräte Service, Südring 14, Tel: 04354-700, Fax: - 1311 / **24975 Husby**, Günter Josten, Flensburger Str. 41, Tel: 04634-422, Fax:723 / **25770 Hemmingstedt**, Dirk Stübner, Koesliner Str. 18, Tel: 0481-64943, Fax: - 64764 / **26655 Westerstede**, Gerhard Ahrenholtz, Südring 37, Tel: 04488-84770, Fax: - 847711 / **26802 Moormerland**, Weert Nordbrock, Königsstr. 187, Tel: 04954-6654, Fax: - 6516 / **27404 Heeslingen**, Helmut Willenbrock, Kirchstr. 9-11, Tel: 04281-1031, Fax: - 6467 / **27478 Cuxhaven**, Oskar Wieandt & Sohn, Am Kanal 5, Tel: 04724-81300, Fax: - 813050 / **28207 Bremen**, Hansa Haushaltsg. Service,Neidenburger Str. 20,Tel:0421-492526,Fax -440932 /**29439 Lüchow**, Elektro-Kittler, Güldenboden 25, Tel: 05841-3322, Zentrale: 030-8551335 / **30165 Hannover**,Strickling Werkskundendienste,Meelbaumstr.8,Tel:0511-3524686,Fax:-3505800 / **33607 Bielefeld**, Voss GmbH, Kuckucksweg 47, Tel: 0521-285058, Fax: - 285059 / **33818 Leopoldshöhe**,Gehado Service,Schötmarsche Str.1,Tel:05208-6604,Fax:05208-7777 / **34123 Kassel,** von Rappard GmbH, Heinrich-Hertz-Str. 9, Tel: 0561-580950, Fax: - 5809570 / **34128 Kassel**, Elektro Mohrhenne, Ahnatalstr. 84, Tel: 0561-61727, Fax: 0561-65470 / **35037 Marburg**, Hans-Georg Fuchs, Wilhelmstr. 16, Tel: 06421-22424, Fax: - 27549 / **35415 Pohlheim**, Jung Kundenzentrum, Ludwigstr. 13, Tel: 06403-61131 / **36088 Hünfeld**, Elektro Vogt GmbH, Hauptstr. 22, Tel: 06652-2215, Fax: - 5782 / **37073 Göttingen**, Colorado Service Center, Groner-Tor-Str. 13, Tel: 0551-45752 Fax: 57969 / **37671 Höxter**, Elektro-Kühlanlagen Nonn, Krämerstr. 8, Tel: 05271-7959, Fax: - 35053
38106 Braunschweig, Reparatur Centrum Adler,Bültenweg 93,Tel:0531-340901,Fax:-340907 / **38440 Wolfsburg**, G. Gärtner, Grauhorststr. 16, Tel: 05361-31063, Fax: - 31272 / **39106 Magdeburg**, Industrie-Elektronik,Kaiser-Otto-Ring 24,Tel:0391-551402,Fax:-553520 / **40210 Düsseldorf**, Herbert Dahm KG, Bendemannstr. 9, Tel: 0211-35550, Fax: - 3555120 / **40476 Düsseldorf**, Horst Leven, Rather Str. 21, Tel: 0211-486025, Fax: - 443399 / **41065 Mönchengladbach**, Herbert Hommers, Gutenbergstr. 28, Tel:02161-603256, Fax:- 651951 / **42781 Haan**, Host Kerkühn, Talstr. 8b, Tel: 02129-4466, Fax: - 4037 **44357 Dortmund**, Gehado Service,Freigrafenstr. 23-29,Tel:0231-937000-0,Fax: 93700044 / **44869 Bochum**, ML Werks-Service GmbH, Ruhrstr. 181, Tel: 02327-77899, Fax: - 74692
45219 Essen, R.Drengenburg, Corneliusstr. 39, Tel: 02054-84114
46045 Oberhausen, Elektro Kroppen, Feldmannstr. 76, Tel: 0208-871711, Fax: - 876652 / **48165 Münster**, Günter Pfeifer, Rohrkampstr. 23, Tel: 02501-3033 / **49324 Melle**, Borgards GmbH, Plettenberger Str. 50, Tel: 05422-949740, Fax: - 949792 / **49492 Westerkappeln**, Elektro Iborg, Goedekingstr. 8, Tel/Fax: 05404-1616 / **50827 Köln**, Hermann F. Esser,Wilhelm-Mauser-Str.47,Tel:0221-583006, Fax:-585555 / **51598 Friesenhagen**, Hans Krempl Haustechnik, Mühlenhof 6, Tel: 02734-7377, Fax: - 40618 / **52146 Würselen**, Hubert Hamacher, De Gasperistr. 6+10, Tel: 02405-9600, Fax: - 2704 / **53757 Sankt Augustin**, HDL Elektro-Kundendienst, Kölnstr. 4, Tel: 02241-334408, Fax: - 920334 / **54309 Newel**, Hans Krempl Haustechnik, Römerstr. 22, Tel: 06505-8899
55130 Mainz, Norbert Schwamb, nur telefonische Annahmestelle, Tel: 06131 - 881070 / **55543 Bad Kreuznach**, Hans Krempl Haustechnik, Industriestr. , Tel: 0671-7940, Fax: - 79446 / **56070 Koblenz**, Hans Krempl Haustechnik, August-Horch-Str. 14,Tel:0261-890938,Fax:-83074 / **57080 Siegen**, Hans Krempl Haustechnik,Gosenbacher Hütte 44,Tel:0271-354114,Fax:-351408 / **57234 Wilnsdorf**, Elektro Mutschler, Hauptstr. 18, Tel: 02739-3069, Fax: - 4699 / **58239 Schwerte**,HHKT Electronica J. Schlütz,Holzener Weg 79,Tel:02304-82025,Fax:-86360 / **59457 Werl**, Mayer Elektro, Westdahler Weg 2, Tel: 02922-3541, Fax: - 85382 / **61381 Friedrichsdorf**,Großkücheneinr. Hollmann, Bahnstr. 17a,Tel:06172-5276,Fax: 75883 / **63150 Heusenstamm**, Heberer Electronic, Goethestr. 10,Tel:06104-923704,Fax:923705 / **63739 Aschaffenburg**, Reis Radio Fernsehen, Maximilianstr. 8, Tel: 06021-15177, Fax: - 15199 / **65239 Hochheim**, Norbert Schwamb GmbH, Eltvillerstr. 14, Tel: 06146-4085, Fax: - 4088 / **65627 Elbtal**, Rudi Wagner, Am Ohlenrod 10. Tel/Fax: 06436-3444 / **65931 Frankfurt**, Norbert Schwamb, nur telefonische Annahme: 069-371525 / **66117 Saarbrücken**, Hans Krempl Haustechnik,Zinzinger Str.13,Tel:0681-500850,Fax: 5008524 / **67549 Worms**, Hans Krempl Haustechnik, Müllerstr. 24, Tel: 06241-54224, Fax: - 54225 / **67663 Kaiserslautern**, Hans Krempl Haustechnik, Merkurstr. 6a, Tel: 0631-52078, Fax: - 52079 / **67680 Neuhemsbach**, Rudi Braun, Hauptstr. 10a, Tel: 06303-3524, Fax: - 5214 / **68309 Mannheim**,Hans Krempl Haustechnik,Heppenheimer Str.23,Tel:0621-737978,Fax:-722404 / **68309 Mannheim**,Electronic SVC Schaaf,Reichenbachstr. 21-23,Tel:0621-727877,Fax:-7278750 / **68526 Ladenburg**, Salinger Elektro Service, Brauergasse 2, Tel: 06203-3341, Fax: - 16919
70329 Stuttgart, Elektro Herterich, Fruchtstr. 11, Tel: 0711-4201780, Fax: - 426153 / **74564 Crailsheim**, Elektro Reu, Lange Str. 20-22, Tel: 07951-6019, Fax: - 6018 / **75236 Kämpfelbach**, Horst Frei, Goethestr. 19, Tel: 07232-1518, Fax: - 5238 / **76185 Karlsruhe**, Electronic Service Franke, Lotzbeckstr. 9, Tel: 0721-570070, Fax: - 5700736 / **76872 Winden**, Hans Krempl Haustechnik, Hauptstr. 103, Tel: 06349-8571, Fax: - 3390 / **78462 Konstanz**, Elektro Herterich, nur telefonische Annahmestelle: Tel: 07531-27923 / **78737 Fluorn-Winzeln**, Edmund Schneider, Schafbaumstr. 9, Tel: 07402-482, Fax: - 8014 / **79115 Freiburg**, Electronic Service Franke, Wiesentalstr. 13, Tel: 0761-42671-72, Fax: - 42675 / **79650 Schopfheim**, R. Grossmann, Feldbergstr. 21, Tel: 07622-7673, Fax: - 61900
80339 München, Kesel & Schnitt, Schwanthaler Str. 110, Tel: 089-505802, Fax: - 5021596 / **82166 Gräfelfing**, Jung TV Service, Lohenstr. 14, Tel: 089-8545081, Fax: - 852413 / **85095 Denkendorf**, Reinhold Pfeiffer, Michlstr. 3, Tel/Fax: 08466-1319

SERVICE ADDRESSES

85413 Hörgertshausen, Elektro Radlmaier, Schloßstr. 7, Tel: 08764-458, Fax: - 1228 / **85609 Aschheim**, Dieter Beise, Waldweg 9a, Tel: 089-9034005, Fax: - 9044859 / **86157 Augsburg**, Johann Haslinger, Stadtberger Str. 67, Tel: 0821-523125, Fax: - 526664
87439 Kempten, Radio Hartmann, Heiligkreuzer Str. 17, Tel: 0831-93231, Fax: 91319 / **89231 Neu-Ulm**, Markus Schneider, Gartenstr. 4, Tel: 0731-85897, Fax: - 74681 / **89564 Nattheim**, Elektro Oechsle GmbH, Fleinheimerstr. 49, Tel: 07321-71442, Fax: - 72341
90431 Nürnberg, Gehado SVC, Dottenheimer Str. 4, Tel:0911-939740,Fax:0911-3263378 / **91126 Schwabach**, Elektro & Elektronik KD, Limbacherstr. 81, Tel: 09122-84135, Fax: - 61677 / **91522 Ansbach**, Elektro Merk GmbH, Am Ring 17, Tel: 0981-89574, Fax: - 86715
93102 Pfatter, Franz Bernhard, Regensburger Str. 60, Tel: 09481-1505, Fax: - 8124 / **94130 Obernzell**, Elektro Service Schurig, Hameterstr. 31, Tel: 08591-2400, Fax: - 1285 / **96052 Bamberg**, Bernhard Jackl, Aronstr. 2a, Tel: 0951-39332, Fax: - 37423
97070 Würzburg, Wels GmbH, Untere Johannitergasse 16, Tel: 0931-355710, Fax: - 3557121 / **97318 Kitzingen**, K & M Hoffritz GmbH, Herrnstr. 4-6, Tel: 09321-4221, Fax: - 32185 / **98724 Neuhaus**, DLC Haustechnik GmbH, Eisfelder Str. 32, Tel: 03679-4651, Fax: - 2169 / **99096 Erfurt**, Ernst Grüsser, Goethestr. 14, Tel: 0361-5626519, Fax: - 5626519 / **99310 Arnstadt**, Elektro-Dienst GmbH, Nordstr. 3, Tel: 03628-75420, Fax: - 3498 / **99706 Sondershausen**, Biedermann & Köchel, Planplatz 8, Tel: 03632-50077, Fax: - 50077
99734 Nordhausen, Südharzer Dienstl. GmbH, Grimmelallee 40, Tel: 03631-2040, Fax: 3654 / **99817 Eisenach**, Blitz Electronic GmbH, Bahnhofstr. 17, Tel: 03691-77291, Fax: 72105

FRANCE
En cas d´une réclamation concernant une SHARP micro-onde, nous vous prions s´adresser à votre spècialiste ou à une adresse des SHARP Services suivantes.
A.A.V.I.,1, Rue du Mont de Terre,59818 Lesquin Cedex,Phone:20 86 20 30, Fax:20 86 20 60 Service Dept. 02, 08, 59, 62, 80
ASYSTEC, P.A.Charles de Gaulle,4 rue des Artisans,95190 Goussainville, Phone:97 83 07 41, Fax:34 38 91 20, Service Dept. 60, 77, 93, 95
ATELIER ROUSSEL ,12, Bld Flandre Dunkerque,56100 Lorient,Phone: 97 83 07 41, Fax: 97 87 02 36, Service Dept. 22,29,35,44,56
C.E.A.T.9, 9, Rue de Venise ,21000 Dijon,Phone: 80 66 15 57,Fax: 80 67 12 36, Service Dept. 10,21,25,39,52,58,71,89
C.M.T.S.,38, Rue des Ormeaux ,75020 Paris,Phone: 43 70 20 00,Fax: 43 70 36 46, Service Dept. 75, 77,78,91,92,93,94,95
C.T.E.,Zone Tilly - 116 rte de Thionville,57140 Woippy,Phone: 87 30 14 14,Fax: 87 30 85 07, Service Dept. 54,55,57,67
ELECMA,6 Bld Gueidon ,13013 Marseille,Phone: 91 06 22 56,Fax:91 06 22 90, Service Dept. 13,30,34,83,84,48,26
M.E.C., 68 Rue de General Faidherbe, 37000 Tours,Phone:47 66 00 30, Fax:47 66 00 80 Service Dept. 16, 17, 18, 36, 37, 41, 45, 44, 49, 79, 85, 86, 87
M.R.T.,74, Rue Albert Einstein ,72021 Le Mans Cedex,Phone: 43 28 52 20,Fax: 43 24 93 81, Service Dept. 28,41,49,53,61,72
ROSSIGNOL, ZL du Brezet Est, 6 rue P. Boulanger,63100 Clermont Ferrand,Phone:73 91 93 09, Fax:73 92 28 79, Service Dept. 3, 15, 19, 23, 43, 63
SETELEC,23, Rue du Chatelet,76420 Bihorel les Rouen,Phone: 35 60 64 39,Fax:35 59 93 48,Service Dept. 14,27,50,76
S.T.E.,3, Chemin de l'Industrie,06110 Le Cannet Rocheville,Phone: 93 46 05 00, Fax: 93 46 51 18,Service Dept. 04,06
S.T.V.S.,18, Rue Benoit Malon,42000 Saint Etienne,Phone: 77 32 74 57,Fax: 77 37 45 29,Service Dept.03,07,42,43,63
S.T.V.S.,10, Chemin Saint-Gobain ,69190 Saint Fons,Phone: 78 70 03 32,Fax: 78 70 86 61,Service Dept. 01,38,69,71,73,74
TECH SERVICE,Batiment G-Impasse Boudeville ,31100 Toulouse ,Phone: 61 44 98 45, Fax: 62 14 16 13,Service Dept.09,11,31,32,33,40,47,64,65,66,81,82
TIMO VIDEO, 29 rue Elisabeth,91330 Yerres,Phone:69 48 04 80, Fax: 69 83 36 10, Service Dept.28, 45, 77, 89, 912, 94
U.N.T.D. , 1, Rue des Lourdines, 76000 Rouen,Phone: 35 72 28 04,Fax: 3573 18 32, Service Dept.14,27,50,76

BELGIUM
En cas d´une réclamation concernant une four a micro-onde SHARP, nous vous prions de vous adresser à votre spècialiste ou à une adresse des SHARP Services suivantes.
Indien uw magnetron problemen geeft kunt u zich wenden tot uw dealer of een van de onderstaande Sharp service centra.
AVTC, Kleine Winkellaan 54,1853 Strombeek-Bever, Phone:2674019,fax:2679670,
ETS HENROTTE,Rue Du Campinaire 154,6240 Farciennes,Phone: 396290,Fax:391237
NEDERLAND
Indien uw magnetron problemen geeft kunt u zich wenden tot uw dealer of naar onderstaand Sharp Service Centrum.
SHARP ELECTRONICS BENELUX BV,- Helpdesk -,Postbus 900,3990 DW Houten, Telefoon: 030-6359635, Fax: 030-6377472

LUXEMBURG
Bei einer Reklamation Ihrer SHARP Mikrowelle wenden Sie sich bitte an Ihren Fachhändler oder an eine der nachfolgend aufgeführten SHARP SERVICE Niederlassungen
En cas d´une réclamation concernant une SHARP micro-onde, nous vous prions s´adresser à votre spècialiste ou à une adresse des SHARP Services suivantes.
Nouvelle Central Radio,Rue des Joncs, 15,1818 Howald

SWITZERLAND
En cas d´une réclamation concernant une SHARP micro-onde, nous vous prions s´adresser à votre spècialiste ou à une adresse des SHARP Services suivantes.
Bei einer Reklamation Ihrer SHARP Mikrowelle wenden Sie sich bitte an Ihren Fachhändler oder an eine der nachfolgend aufgeführten SHARP SERVICE Niederlassungen.
NEL CASO SI VERIFICASSERO PROBLEMI ALLA VOSTRA APPARECCHIATURA: POTRETE RIVOLGERVI PRESSO UN NOSTRA CENTRO DI ASSISTENZA AUTORIZZATO SHARP
Restorex, Centre Uvrier/Magro, 1958 Uvrier/Sion, Tel: 027-331161 / **Amherd Albert AG**, Elektro, 3902 Brig-Glis, Tel: 028-235656
Eugene Max, Case postale 685, 1920 Martigny, Tel: 077-281686 / **Wirteshop R. Saurenmann**, Baarerstr. 57, 6300 Zug, Tel: 042-211327
Gebr. Kunz, Feldstr. 1a, 8942 Oberrieden, Tel: 01-7209293 / **Oberholzer & Co**., Laupenstr. 8, 8636 Wald, Tel: 055-953295
KHM, Keller Hotelmasch.AG, Alte Landstr. 12, 8600 Dübendorf, Tel: 01-8215205 / **Falcomat AG**,Allmendstr. 134,4058 Basel, Tel: 061-6011919
Burri, Route de Seune 59, 1227 Carrouge, Tel: 022-3010366 / **Torre, Arts Menagers SA**, Rte. de Chene 80-82, 1208 Geneve, Tel: 022-7356550
Edmund Conrad, Höhe, 7431 Rongellen, Tel: 081-813544 / **Hanspeter Ebener**, Casannastr. 6, 7270 Davos-Platz, Tel: 081-465728
Meyer Gastro AG, Süsswinkel 7, 6004 Luzern, Tel: 041-513855 / **Aurora Service**, 31 Rue de l'Ecluse, 2000 Neuchatel, Tel: 038-242034
Bolt AG, Hauptstr. 1, 8586 Riedt/Erlen, Tel: 072-481466 / **Hollenstein & Co**., Scheffelstr. 7, 9500 Wil, Tel; 073-234970
Isell & Albrecht, Münstergass 22, 8200 Schaffhausen, Tel: 053-254433 / **Bürgi-Infra-Grill AG**, Gotthardstr. 66, 6410 Goldau, Tel: 041-822510
Gsell Roger, Via Carona 38, 6902 Paradiso, Tel: 091-545637 / **Mercatone SA**, 6928 Manno, Tel: 091-595001
Fredi Herger, Kirchstr. 28, 6454 Flüelen, Tel: 044-23089 / **Stirnimann AG**, Landstr. 122, 5430 Wettingen, Tel: 056-263538
Franz Kaufmann, Schwabistalstr. 90, 5037 Mühen, Tel: 064-432551 / **Paul Lüscher**, Bottenwilerstr. 143, 5053 Staffelbach-Wittwil, Tel: 064-811021
Licega, Marcus Gautschi, Oberfeldstr. 342, 5722 Gränichen, Tel: 064-313634 / **Industrielle Betriebe der Stadt Aarau,** Obere Vorstadt 37, 5000 Aarau, Tel: 064-210318

SERVICE ADDRESSES

Gerard Kopp, Mooshaldenstr. , 9050 Appenzell, Tel: 071-873438 / **Rolf Gerber AG**, Berchtoldstr. 37, 3012 Bern, Tel: 031-237676
Rolf Kämpf, Aalmattenweg 36, 2560 Nidau, Tel: 032-516087 / **Intermatic**, Höheweg 195, 3800 Interlaken, Tel; 036-220015
Elektro Aeschimann AG, Kanalpromenade 16, 3800 Interlaken, Tel: 036-227777 / **Elektrohuus von Allmen AG**, Gsteigstr., 3780 Gstaad, Tel: 030-41464 / **PAVA**, Paul von Arx, Ostringstr. 16, 4702 Oensingen, Tel: 062-761976

ÖSTERREICH
Bei einer Reklamation Ihrer SHARP Mikrowelle wenden Sie sich bitte an Ihren Fachhändler oder an eine der nachfolgend aufgeführten SHARP SERVICE Niederlassungen.
Manfred Mayer GmbH , Stipcakgasse 6,1234 Wien ,Phone: 222-6093120 ,Fax: 222-693629 / **Karl Rother**,Simmeringer Hauptstr. 11,1110 Wien,Phone:222-7498432, Fax: 222-7498838 / **Roland Göschl** ,Bayerhamerstr. 12c,5020 Salzburg,Phone: 662-882307 ,Fax: 662-881926 / **Micro Electronics**,Goldschlagstr. 64,1150Wien,Phone:222-9832244,Fax: 222-9832246 / **Franz Schuhmann**,Gablonzerweg 18,4030 Linz ,Phone:732-382280,Fax: 732-3822808 / **Arnold Moser**,An der Heufurt 28,6900 Bregenz,Phone:5574-75777, Fax: 5574-75777 / **Josef Resch** ,Leopoldstr. 57 ,6020 Innsbruck,Phone: 512-561766,Fax: 512-584546 / **Scheuermann**,Rennsteinerstr. 8, 9500 Villach,Phone:4242-21174, Fax:4242-21174 / **Pichler**,Am Wagrain 342,8055 Graz,Phone: 316-291292,Fax: 316-291292 / Audio Video Service, 9020 Klagenfurt, Phone:463-43114, Fax: 463-43113

ITALIA
NEL CASO SI VERIFICASSERO PROBLEMI ALLA VOSTRA APPARECCHIATURA POTRETE RIVOLGERVI PRESSO UN NOSTRO CENTRO DI ASSISTENZA AUTORIZZATO SHARP
Livolsi Fausto, Via Casella 37, 20156 Milano , Phone: 02-39215576, Fax:02-39210854 / **Rota G**., Via Martinella 65, 24020 Torre Boldone (BG), Phone: 035-344492 / **ServiceTVA**, Via Vergnano 59, 25127 Brescia, Phone: 011-2296000, Fax. 011253921 / **Tre Esse**, Via M. Coppino 96/e, 10147 Torino, Phone: 011-2296000, Fax: 011-253921 / **Gruar**, C.So Europa 454,16148 Genova, Phone: 010-3806671, Fax: 10-3991351 / **Top Service** ,Via Latemar 10/12 ,39100 Bolzano , Phone: 0471-970221 / **Campi**, Via Noalese 87, 31100 Treviso, Phone: 0422-436245, Fax: 0422-435996 / **Video Service**, Via Vitruvio 11, 37100 Verona, Phone: 045-566299, Fax: 045-573865 **Video Hi-fi**, Via Longhi 16 a/b, 40128 Bologna, Phone: 051-360986, Fax: 051-366863 / **Aerre Digit**, Via Marbellini 10/12, 50127 **Firenze**, Phone: 055-410874, Fax: 055-411490 / **Saec di Coppa**, Via Rinchiostra Nord 34, 54100 Massa, Phone: 0585-251724, Fax: 0585-791177 / **Technoconsult**, Via Mad. Alta 185, 06100Perugia, Phone: 075-5003089 / **Elettronica Laser**, Via Sacripanti36/38, 60125 Ancona , Phone: 071-2866075, Fax: 071-2864460 / **C.G.M.**, Via Zenodossio 49, 00176 Roma, Phone: 06-2751026 **Tecno Labs**,Via Naz. Delle Puglie 294, 80026 Casoria (NA), Phone: 081-5845923 / **Marcantonio**, Via G.M.Giovene 45, 70124 Bari, Phone: 080-5618029 / **Audio Video** ,Via A. de Gasperi 44, 88018 Vibo Valentia , Phone: 0963-45571/2 / **A.V.S.**, Via Sassari2/c, 95100 Catania, Phone: 095-446696, Fax: 095-434337 / **AS. TEC**. , Via R. Villasanta 227, 09100 Cagliari, Phone: 070-524153, Fax: 070-504109

ESPANA
En caso de una reclamación con vuestra SHARP Microwave, preguntan por favor la casa dónde han comprado su máquina o infórmanse en una de las SHARP Service casas siguientes.

ANDALUCIA
Electro Vitel, C.B.,Poeta Paco Aquino, 51,4005 Almeria,Phone:950-229755 ,Fax:950-222520 / **Televideo**, Ruescas 7, 04770 Adra,Phone:950-401863, Fax: 950-401863 / **Electronica Leon**, Cruz Roja Espanola, 11,11009 Cadiz,Phone:956-201417,Fax:956-258722 / **Jose Borja y Jose Arana**, San Antonio 31, 11201 Algeciras, Phone:956-666053 / **Electronica Jeda**,Divina Pastora, edif.1, local 4,11402 Jerez de la Front,Phone:956-336499 / **Electronica Jeda**, Jiménez Sandoval 3, 11500 Pto. Sta. Maria,Phone:956-864606 **Teodoro Duenas Canas**,Hermano Juan Fernández, 15 ,14014 Cordoba ,Phone:957-263506 / **Electronica Wenceslao**, Fontiveros 42A, 18008 Granada,Phone:958-811616,Fax: 958-126399 / **Telesonid**, Dr. Fco. Vázquez Limon 4, 21002 Huelva,Phone:955-243860,Fax:955-243982 / **Electro Himega**, S.A.,Adarves Bajos 4C,23001 Jaen,Phone:953-254256 / **Biser**, S.L., Lozano de torres 8, 29013 Malaga,Phone:952-255553 / **Vanhcolor**, S.L,San Jacinto, 96,41010 Sevilla,Phone:95-4338303 ,Fax:95-4339861 / **Auvitel**, S.L., Pedro **Pérez Fernández**, 15A, 41011 Sevilla, Phone:95-4275705,Fax:95-4275706

ARAGON
Servielectro, S.C.L.,Baltasar Gracian, 5, 22002 Huesca ,Phone:974-210014 / **Elect. Sanchez Gracia**, S.L, Munoz Degrain 15, 44001 Teruel, Phone:974-602706
Elecba C.B.,Mosén Romualdo Soler, 4,44600 Alcaniz,Phone:-974-832677,Fax: 974-832677 / **Antonio Cinca Monterde**, Via Universitas 52, 50010 Zaragoza, Phone: 976-316965

ASTURIAS
Casilda Alvarez Olivar, San José, 12,33003 Oviedo,Phone:985-223739 / **Setel C.B.**, Cean Bermudez 9, 33208 Gijon, Phone985-391911

BALEARES
Maes, S.L. ,Son Nadal, 63 B,07008 Palma de Mallorca,Phone:971-274947,Fax:-971-249458 / **Audio Imagen**, Vicente Serra 21, 07800 Ibiza, Phone: 971-314659 / **Reparaciones Ortega** ,Via Púnica, 33 bajos,07800 Ibiza,Phone:971-890155 / Insat, Pintor Calbó, 07703 Mahoh,Phone:971-365318

CANTABRIA
Seyma, Juan José Pérez del Molino, s/n, 39001 Santander,Phone:942-236919,Fax:942-371954

CASTILLA LA MANCHA
Juman Serv. Tecnicos, C.B.,Doctor Fleming, 3 ,02004 Albacete,Phone:967-224078,Fax:967-501831 / **Electronica Lara**, Jara 11, 13002 Ciudad Real, Phone: 926-211787 / **Electronica Arellano**,Corredera, 8 ,13600 Alcazar de San Juan, Phone:926-541839, Fax:926-541839 **Rafael Diaz**, Manuel Fernández **Puebla**, 7, 13300 Valdepenas, Phone: 926-322324 / **Electronica Garcia** ,Ramón y Cajal, 17, 16004 Cuenca , Phone:966-211871, / **Martinez Viejo C.B.**, Capitán Boixareu Rivera 51, 16004 Guadalajara, Phone:911-232763,Fax: 911-232763 / **Electronica Rivas**, Barrio San Juan, 1, 19001 Talavera de la Reina, Phone:925-805546 / **Electronica Fe-Car**, S.L., Avda Santa parbara, 30, 45600 Toledo, Phone:925-212145, Fax: 925-216827

SERVICE ADDRESSES

CASTILLA Y LEON
Electronica Gredos, Eduardo Marquina, 24, 05001 Avila , Phone:920-224839 / **Servitec, Lavaderos** 7-9, 09007 Burgos, Phone: 947-224168, Fax:947-216232 / **J.M. Hernandez Rodriguez** , Plaza de los 12 Martires, 5, 29004 Leon, Phone:987-203410 / **Electronica Javier**, Ramirez, 5, 34005 Palencia, Phone:988-750374, Fax:988-750433 / **Almat Electronica** , Galileo, 21, 37004 Salamanca , Phone:923-224508 / **Taller Electronico Guijo**, Ramón y Cajal, 1, 40002 Segovia, Phone:911-429418 / **Teco** , Zapateria, 25, 42002 Soria Phone:975-226125 / **Teleservicios**, Esqueva 6, 47003 Valladolid, Phone:983-309261 / **Velasco RTV**, C.B., Cuba, 35, 49005 Zamora, Phone:988-521170

CATALUNYA
Electro Adra, Balmes, 160 , 08008 Barcelona, Phone:93-2172542 / **4 En 1 Reparaciones**, Taquigrafo Marti, 19,08028 Barcelona, Phone:93-4309726 / **B, Avda**. Morera, 5-7, 08915 Badalona, Phone:93-4652200 , Fax: 93-4643336 / **Servinters**, Plaza Casagemes 20, 08911 Badalona, Phone: 93-3894460, Fax:93-3841765 / **Mateos Electronica**, Ctra. de Caldas 76, 08400 Granollers, Phone:93-8492877, Fax: 93-8463035 / **Estarlich** , Sant Antoni, 186, 08370 Calella, Phone: 93-7662233 / **Elde**, Bruc. 55, 08240 Manresa, Phone: 93-8728542 / **Radio TV Villaret**, Moli del Vent, 21, 08303 Mataro , Phone:93-7980248 / **Ce.Va.Sat**, Pa Rubio i Ors, 105, 08203 Sabadell, Phone:93-7107613 / **Ce.Va.Sat**, S.C. , Ctr. Matadepera, 87 , 08225 Terrassa, Phone:93-7855111 / **Laurea Sat, Guilleries**, 20, 08500 Vic, Phone: 93-8890248 / **Tecnotele**, Misser Rufet, 2, 08720 Vilafranca del Penedes, Phone:93-8903591,Fax: 93-8172184
Rafael Garcia, Pere Comte 11, 17005 Girona, Phone: 972-235861 / **Juan Salleras Puig**, Pou Artesia, 4, 17600 Figueres, Phone:972-506754 / **Riera Daviu**, Torres i Bages 19, 17600 Figueres, Phone:972-503264 / **Satel**, Paseig de Barcelona, 12, 17800 Olot, Phone:972-265519 / **Cristel**, Vallcalent 32, 25006 Lleida, Phone:973-270826 / **Ielsa**, Tarragona, 40, 25005 Lleida, Phone:973-247127
Juan Sanchez Rojas, Avda. Catalunya 41, 25300 Tarrega, Phone:973-311573 / **Sertecs**, S.C., Caputxins, 22 bxos., 43001 Tarragona, Phone: 977-221851 / **Electronica Coca**, Lepanto 16-18, 43202 Reus, Phone: 977-322489 / **Fco. Martorell Altes**, Reseta Mauri, 10 bxos, 43205 Reus, Phone: 977-753241 / **Electronica Boix**, Calderón de la Barca 3, 43520 Roquetes, Phone: 977-512120 / **Electro Servei**, C.B., Paseig Moreira, 8, 43500 Tortosa, Phone:977-445355

EXTREMADURA
Electronica Bote, Plaza Portugal, 2, 06001 Badajoz, Phone:924-221740 / **Antonio Munoz Vazquez** , Canovas del Castillo, 16, 06800 Merida , Phone: 924-300785 / **Jose Ruiz Garcia**, Ecuador, 5B, 10005 Caceres, Phone: 927-224886, / **Fco. Gonzalez Centeno**, Avda. del Zafra 1, 06310 Puebla de Sancho Perez, Phone:924-552703,Fax:924-553308 / **Arsenio Sanchez**, Tornavacas 9, 10600 Plascencia, Phone: 927-411121

GALICIA
Servicios Tecnicos Mendez, Gil Vicente, 13 B, 15011 La Coruna , Phone: 981-275252 / **Talleres Instaluz**, Juan Florez 110, 15005 La Coruna, Phone:981-268026 / **Electronica Penelo**, Sierra Ganidoira 63 bjos, 27004 Lugo, Phone: 982-214743 / **Televexo**, Canabal, s/n , 27880 Burela, Phone:982-581857
Electronica Fouces, Benito Vicetto 34, 27400 Moforte de Lemos, Phone: 982-402438 / **Sevys**, General Aranda, 35, 32001 Orense, Phone:988-212272 / **Imason**, Loureiro Crespo 43, 36004 Pontevedra, Phone:986-841636 / **Central de Servicios**, Asturias, 10, 36206 Vigo, Phone: 986-374745 / **Alvimo**, conde Torrecedeira 92, 36202 Vigo, Phone:986-299331, Fax:-986-294743

LA RIOJ
Roberto Aguado Gil , Avda. Viana, 10 , 26001 Logrono , Phone:941-252553 / Top Service, Achutegui de Blas 17 bjos, 26500 Calahorra, Phone: 941-135035

COMUNIDAD DE MADRID
Elbeservi, S.A., Pza. Puerto de la Cruz, 8 post., 28029 Madrid, Pbone:91-3861601,Fax: 91-7302711 / **Electronica Ansar**, Tomasa Ruiz 4, 28019 Madrid, Phone: 91-4604745, Fax: 91-4604825 / **Garman**, C.B., Mandarina, 15, 28027 Madrid, Phone: 91-3680179 , Fax: 91-3680180 / **Sertecun**, Bedel 6, 28801 Alcala de Henares, Phone: 91-8890032, Fax: 91-8892640 / **Variosat**, Isla de Córcega, 24, 28100 Alcobendas, Phone: 91-6620468 / **Gomescan**, Plza. del Jubilado 8, 28042 Barajas, Phone: 91-3054890, Fax:91-3058490 / **Tec-Norte**, S.C., Santiago Apóstol, 12, 28400 Villalba, Phone:91-8516347

MURCIA
Electroservicios Seba, C.B. , Ronda Norte, 3 bajos, 30009 Murcia, Phone:-968-298593 / **Electro Servic**. Plaza , Gómez Cortina, s/n, 30005 Murcia, Phone: 968-284567 / **Reg, C.B.**, Antonio Oliver, 17, 30290 Cartagena , Phone:968-510006 / **Raimundo Caro Porlan**, José Mouliáa 45, 30800 Lorca, Phone: 968-461811

NAVARRA
Telsan, C.B. , Gayarre, 16 , 31005 Pamplona , Phone: 948-241950 / **Unitec**, Fte. Canonigos 5, 31500 Tudela, Phone: 948-827434

PAIS VASCO
Servitele, Autonomia, 24 galerias, 48012 Bilbao , Phone:94-4448902 / **Daniel Negredo**, Padre Pernet 8, 48004 Bilbao, Phone:94-4112282 / **Onofre Collantes**, Ortuno Alango, 7, 48920 Portugalete, Phone:94-4832122 / **Estudios 3**, Pza. de los Estudios 3, 20011 San Sebastian, Phone:943-453797 / **Reparaciones Urrutis**. L.,Paseo Aintzieta, 32, 20014 San Sebastian, Phone:943-458410 / **Teknibat Electronica**, Zezenbide 4, 20600 Eibar, Phone: 943-702437 / **Jose Ant Merino Nicolas**, Avda. Judizmendi, 24, 01003 Vitoria, Phone: 945-251892

VALENCIA
Angel Avellan Sempere, Poeta Quintana, 13, 03004 Alicante, Phone: 96-5213255 / **Electronica Eler**, Pinoso 8, 03012 Alicante, Phone: 96-5256332
Tele Color , Del Vent, 9, 03500 Benidorm, Phone:96-5852460 / **Electronica Gomez**, Baltasar Tristany 100, 03201 Elche, Phone: 96-5467581
Asiste, S.L. , Pintor López, 43 bajos, 12004 Castellon, Phone:964-215769 / **Francisco Carceller**, Carrero 29, 12116 Vinaros, Phone:964-454465
Servic. Electronicos, Doctor Olóriz 3, 46009 Valencia, Phone:96-3402034 / **Antonio Monleon** , Avda. de la Plata, 91, 46006 Valencia, Phone: 96-3345587 / **Envisa Electronic**, Júcar 50, 46600 Alzira, Phone:96-2412487 / **Telereparaciones Moncho**, Pare Pasqual Català, 5, 46700 Gandia, Phone:96-2872329 / **Tecno Hogar**, Dos de Mayo 41, 46700 Gandia, Phone:96-2865335

FINNLAND
JOS TEILLÄ ON JOTAIN HUOMAUTETTAVAA MIKROAALTOUUNISTANNE OLKAA HYVÄ JA OTTAKAA YHTEYS MYYJÄÄN TAI VALTUUTETTUUN SHARP HUOLTOON:
Tehovideo Oy, Kuortaneenkatu 7, 00520 Helsinki , Phone:09-1461500 , Fax: 09-1461767 / **Tehovideo Oy**, Lukkosepänkatu 6, 20320 Turku, Phone: 02-2546822, Fax.02-2546856

SERVICE ADDRESSES

SWEDEN
Vid förfragningar angaende din mikrovagsugn var vänlig kontakta din återförsäljare eller nägon av Sharps representanter.
Centralservice Umea , Sandbackavägen 3, 903 46 Umea , Phone: 090-125001, Fax: 090-131135 / **Servicegruppen AB**, Kopparbergsgatan 2, 200 43 Malmö,Phone:040-967300,Fax: 040-923400 / **MN Elektronikservice AB**, Flygplatsinfarten 10A, 161 11 Bromma, Phone: 08-6275900, Fax:08-6275160 / **Jönköpings Antenn & TV Service**, Fridhemsvägen 20, 553 02 Jönköping, Phone: 036-161690, Fax: 036-160211 / **Ratronik Radio & TV Service**, Nordlandergatan 15, 931 32 Skelleftea, Phone: 0910-17305, Fax: 0910-16844 / **Servicegruppen**, Ekslingan 10, 25467 Helsingborg, Phone: 042-202960, Fax:042-202797 / **Tomi Elektronik AB**, Bäckvägen 90, 126 47 Hägersten , Phone: 08-186170 , Fax: 08-186175 / **Tretronik**, Östermovägen 33, 854 62 Sundsvall, Phone: 060-155925, Fax: 060-173690 / **TV-Trim Service AB**, S:T Pauligatan 37, 416 60 Göteborg, Phone: 031-847200, Fax: 031-847500

ICELAND
Ef pú hefur einhverjar kvartanir vardandi örbylgjuofninn pinn, pá vinsamlegast hafdu samband vid söluadila örbylgjuofnsins, eda einhvern af eftirtöldum Sharp pjónustuadilum.
Skrifbaer H.F., Hverfisgotu 103, 101 Reykjavik, Phone: 1-624215, Fax: 1-627252

DENMARK
Ved reklamationer vedrfrende Deres mikrobflgeovn, bedes De venligst kontakte Deres forhandler eller en de nedennaevnte SHARP Service-Centre.
Scandia Service A/S, Arnold-Nielsens-Blvd. 142, 2650 Hvidovre, Phone: 36-771221, Fax: 31-490522

UNITED KINGDOM
In case of any complaint regarding your microware-oven, please contact your dealer or the following SHARP Service branch.
Customer Help Desk, Phone: 0345-125387

PORTUGAL
Abel Trindale Barreto, Estrada S.Joao da Carreira, 3500 Viseu / **Cenatel Ltd.**, R.Manuel Pinto Azevedo 727, 4100 Porto / **Cenatel Ltd.**, Parada do Alto de S.Joao 17A, 1900 Lisboa / **Correia & Teixeira Ltd.**, Bairro da Coxa, Rua N, Lt. 15R/C DT, 5300 Braganca / **Electricidade Geral**, Av. Rocha Paris 152, 4900 Viana Castelo / **Electro Bal**, R. Antonio Jose Batista 39-C, 2900 Setubal / **Electro Benardino**, R. Batalha Reis 71, 6300 Guarda / **Electro Marto Ltd**., R. Paulo VI, 35-A, 2400 Leiria / **Morgado & Pereira Ltd.**, Qt. Ramalhao-Arm 3, V.N. de Cima, 5000 Vila Real / **Polihertz Ltd.**, Largo Sr. da Piedade, 2, 6000 Castelo Branco / **Pombalgaz**, R. Albergaria dos Doze, 15, 3100 Pombal / **Raditécnics**, Quinta da Horta, Lt. 7 Lj.F, 8500 Portimao / **Tecnicaldas**, R. Vicente Paramos, 27-B, 2500 Caldas da Rainha / **Tecnovideo**, R. Combatentes G. Guerra, 72-B, 3000 Coimbra

SHARP

SHARP ELECTRONICS (EUROPE) GMBH.
Sonninstrasse 3, 20097 Hamburg 1
Germany

TINS-A107URRO